

QUATTRO

SERVICE MANUAL



Contents

1.	Important information	3
1.1	Safety	3
1.2	This user instruction	4
1.3	Type plate	4
1.4	Disposal	4
2.	Symbols	4
3.	Description of the machine	5
3.1	Quattro	5
3.2	Cartridge system	5
3.3	Drinks	5
3.4	Serving	5
3.5	Description of the front of the machine	6
3.6	Description of the back of the machine	7
3.7	Description of the inside of the machine	8
3.8	Placement of the vending machine	9
4.	Installation and start-up	10
4.1	Installation and start-up, direct connection to a mains water supply	10
4.2	Installation and start-up, built in manual fill water tank	11
4.3	Installation of drink cartridges	11
5.	Loading schedule	12
5.1	Loading schedule, variants	13
5.2	Change of loading schedule	14
5.3	Menu panel	14
6.	Daily care and cleaning	15
6.1	Rinsing the mixer bowls	15
6.2	Cleaning the spill tray	15
6.3	External cleaning	15
6.4	Cleaning of the machine's internal parts	16
6.5	Disassembling the machine's internal parts	17
6.6	De-scaling	18
7.	Troubleshooting	19
7.1	Resetting errors	20
7.2	Error indicators	20
7.3	Resetting overfill protection	20
7.4	Resetting overheating protection	21
7.5	Removal of casing	22
7.6	Replacing the pump (built-in cold water tank)	23
7.7	Replacing the whipper motor	23
7.8	Replacing the dispenser motor	24
7.9	Replacing the valve unit	25
7.10	Replacing the level sensor	25
7.11	Replacing the temperature sensor	26
7.12	Replacing the inlet valve	27
7.13	Replacing the push button panel	28

8.	Removing the vending machine from service	29
8.1	Transport	29
9.	Technical data	30
10.	Service	30
11.	Warranty	30
12.	Energy saving function	31
13.	Notes	31
14.	Front	33
15.	Casing	35
16.	Base cover	37
17.	Mixer system	39
18.	Tank module	41
19.	Tank complete unit	43
20.	Serving module	45
21.	JM Dispenser	47
22.	Motor unit	49
23.	Manual fill cold water tank	51
24.	Wiring diagram 230 V	53
25.	Wiring diagram, sensors	54
26.	Wiring diagram, motors	55
27.	Wiring diagram, valves and button keypad	56

1. Important information

Thank you for choosing an automatic vending machine from Jede. Before the machine is put into service, read this manual carefully. This is important so that installation and use can be carried out in a safe manner and a prerequisite for the warranty terms applying. Information in this manual can be changed without prior notice. Store this user manual in a safe place for future use. This user manual may not be copied, used or translated, either wholly or partly without written consent from Jede AB except in accordance with copyright laws.

An updated manual when available is found via the following link: www.jede.com

1.1 Safety

- The vending machine may only be used with Jede's drink cartridges.
- For safety reasons, repairs may only be carried out by trained personnel on Jede equipment, repairs carried out by non trained personal can involve risks to the user and cause the warranty to become invalid.
- Only original parts may be used for any repairs.
- Note that the heater tank inside the machine contains hot water and can cause burns if touched or if the machine is used incorrectly.
- The vending machine may only be connected to a protective earthed socket via the attached mains cable.
- The machine must be connected via an earth fault breaker.
- The machine is only voltage-free when the plug is removed from the wall socket or the mains cable from the back of the machine.
- In case the machine is directly connected to a mains water supply, regulary check the hose for wear damage, cracks or other defects. By replacing it in time, you can prevent water damage.
- Before the automatic machine is transported, moved or stored for a long period of time, its tanks must be emptied from all water.
- Replacement hoses must be of the same specification as supplied with the machine which is approved for use for Jede's automatic drinks machines.
- Never use cleaners containing solvents. The machine can become damaged and poisonous gasses may occur which could create a potential risk of fire and explosion.

Tillverkare

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1.2 This user instruction

The contents in this user instruction describe the vending machine's function and operation, as well as instructions for installation and maintenance.

1.3 Type plate

The machine's type plate with its serial number is placed on the back of the machine.

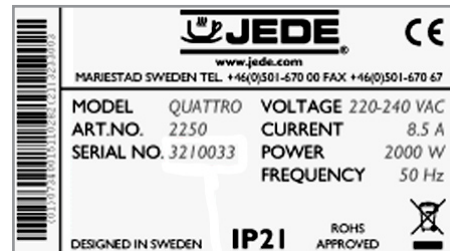


Figure 1

1.4 Disposal



This product may not be discarded among household waste when its lifespan has ended. The machine contains electronics, plastic and metal. Sort it and recycle the material. Contact either the reseller where you purchased the machine or your local municipality for information on how you can best dispose of the product in an environmentally adapted manner.

If the machine is replaced by a new one, the Jede machine supplier may take back the old machine. If so, they will ensure the machine is recycled in a responsible manner. (Please check your country regulations in regard to this).

All plastic material is type marked for easier sorting.

2. Symbols



This symbol states that there is hazardous current in the machine, which involves the risk for electric shocks and severe personal injury.



This symbol marks important instructions and tips concerning the machine's operation and care.

3. Description of the machine

3.1 Quattro

Quattro is a new addition to Jede's machine product range for drink cartridges. The machine is prepared for both fixed connection to a mains water supply (see chapter 4.1) and a water supply via its built-in tank (see chapter 4.2). The type of water connection is automatically detected upon start-up (see chapter 4).

3.2 Cartridge system

The machine is constructed for four drink cartridges, which are easy to change according to consumption. The cartridges are accessible when the vending machine's front is lifted up and folded upward (see chapter 4.3)

3.3 Drinks

The machine is programmed with 3 different loading schedules for varying drink volumes and flavours (see chapter 5). It is also possible to temporarily vary the flavour of the drinks by holding in the drink button while serving (see chapter 5.3).

3.4 Serving

The vending machine serves 4 different coffee drinks, hot chocolate and tea water. The cup of your choice can be used with a max. height of 110 mm. Drinks are prepared in separate mixer bowls and whippers (see chapter 6).

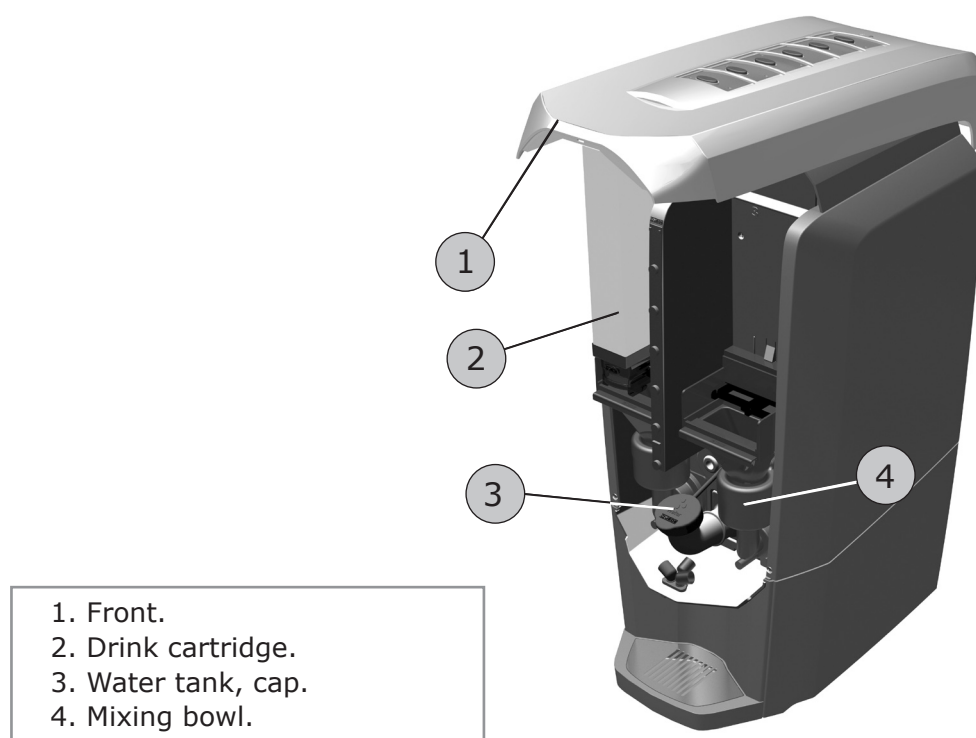


Figure 2

3.5 Description of the front of the machine

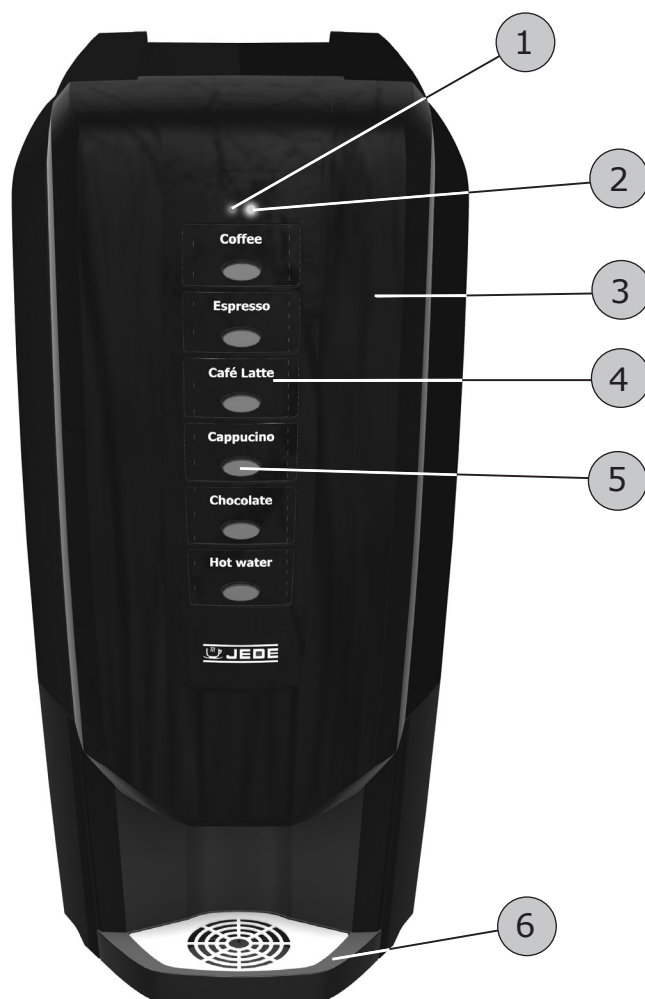


Figure 3

1. Red LED, indicates start-up and error status.
2. Green LED, indicates normal function.
3. Lift open front.
4. Menu label.
5. Button for drink selection.
6. Spill tray.

3.6 Description of the back of the machine

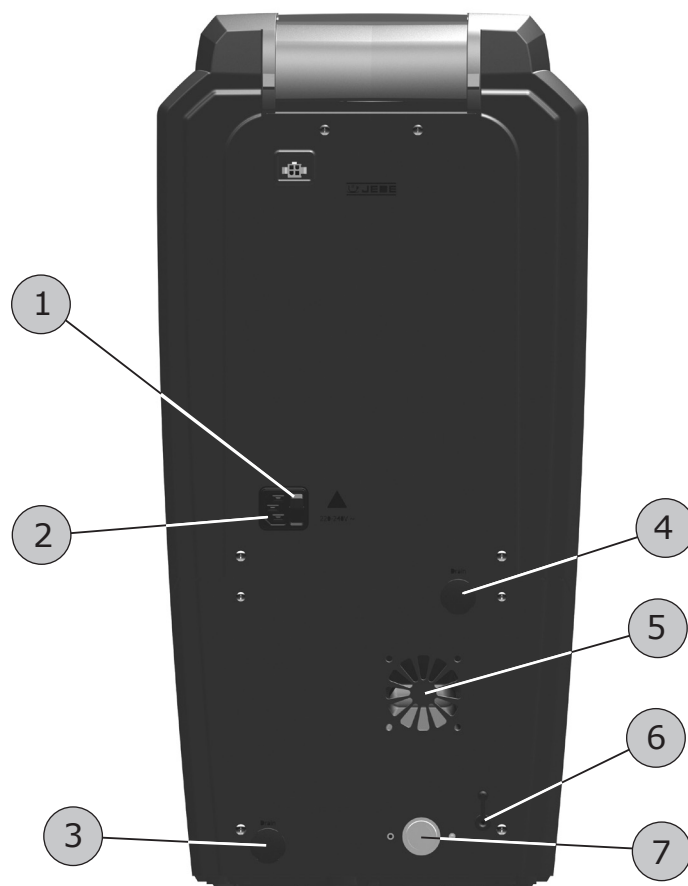


Figure 4

1. Power switch.
2. Electrical supply.
3. Drain for manual tank.
4. Drain for heater tank.
5. Fan for ventilation.
6. Drain for overfill protection.
7. Inlet valve (for connection to mains water supply).

3.7 Description of the inside of the machine

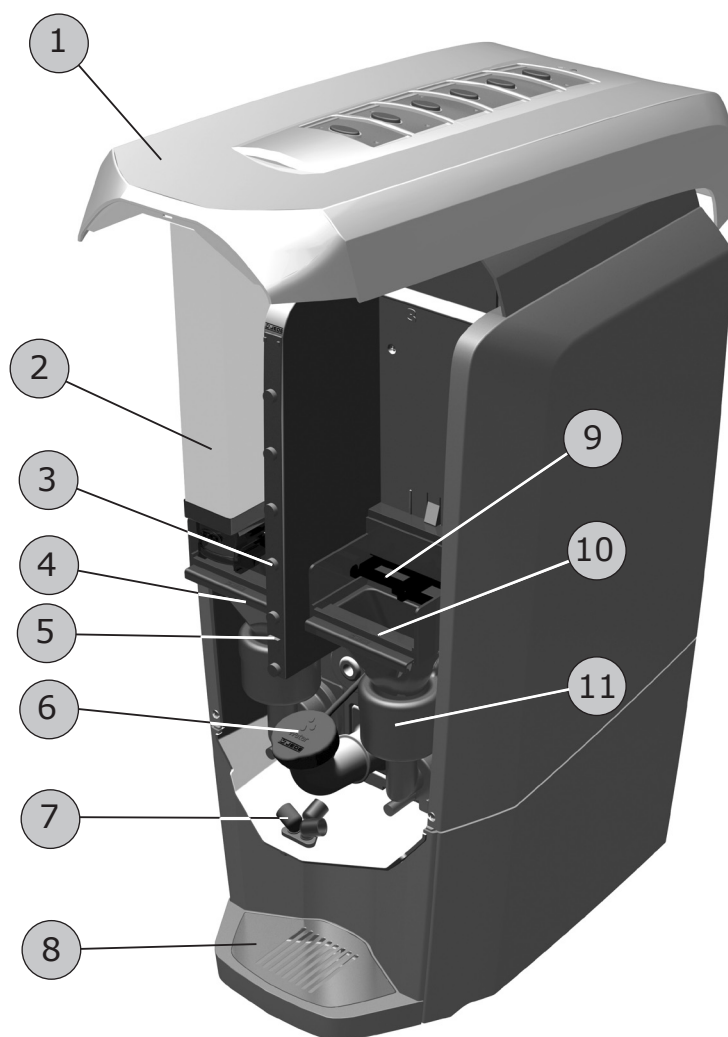


Figure 5

1. Front (open position).
2. Drink cartridge.
3. Push buttons.
4. Funnel.
5. Button for rinsing.
6. Filling, manual tank.
7. Outlet nozzle.
8. Spill tray.
9. Slide, drink cartridge.
10. Place for drink cartridges.
11. Mixing bowl and steam trap.

3.8 Placement of the vending machine

Remove the packaging from the machine at the place it will be installed. Remove the transport protection. Check that the automatic machine and its parts have not been damaged during transport. If this is the case, then contact the forwarding agent and supplier immediately.



WARNING

Packaging materials such as styrofoam and plastic must be kept out of reach of children.

- The machine is only intended for placement indoors in a dry place with a temperature above 12 degrees Celsius and a relative humidity below 75% Rh.
- The machine may not be placed in an environment where high pressure water is used for cleaning.
- The machine contains electronic components. Avoid placement near microwave ovens, X-ray equipment or other equipment that generates high currents.
- The highest ambient temperature during operation is max. 30 degrees Celsius.
- The machine requires a installation area of 32 cm. in width, 45 cm. deep and 75 cm. in height.
- Place the machine at least 10 cm from the wall so that the fan exhaust located on the back of the machine is not blocked (figure 6).

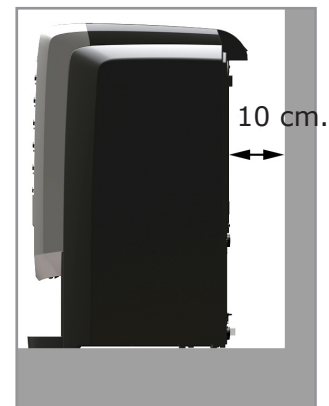


Figure 6



In order for the machine to function optimally, it must be placed horizontally. Check the installation surface with a level.

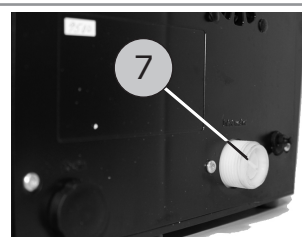
4. Installation and start-up



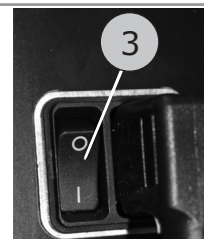
The machine is prepared for either direct connection to a mains water supply or manually filled via the built-in water tank. At **first start-up** or after the machine has been **switched off** for a long period of time, the machine will first attempt to take in water via the mains water inlet valve (7) for approx. **40 seconds**. If this is unsuccessful, then the pump from the built-in water tank will start.

4.1 Installation and start-up, direct connection to a mains water supply

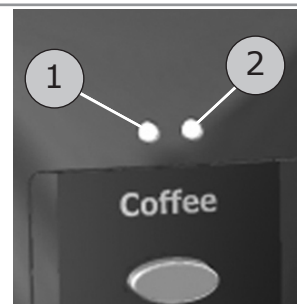
1. Connect the machine from its inlet valve (7) to a mains water supply, using the enclosed hose (connection dimension 1/2" - 3/4").



2. Connect the enclosed cable with plug to a protective earthed electrical socket, 230VAC/50Hz. Connect the other connection to the switched socket on the back of the machine. Then ensure that the switch (3) on the back of the machine is in the "On" position "1".



3. Check that the red LED (1) is illuminated with a fixed red light. The machine heater tank is filled with water and heating begins.
4. After approx. 5 minutes the red LED (1) should extinguish and the green LED (2) should shine with a fixed green light. The machine has then heated the water to a pre-set temperature.



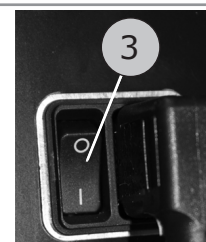
Keep in mind that the heater tank contains hot water, which can cause scalding.

4.2 Installation and start-up, built in manual fill water tank

1. Open then lift the front of the machine and push it backwards. Remove the blue fill cap marked "Water". Fill with approx. 5 litres of cold water. Replace the blue fill cap and close the front of the machine.



2. Connect the enclosed cable with plug to a protective earthed electrical socket, 230VAC/50Hz. Connect the other connection to the switched socket on the back of the machine. Then ensure that the switch (3) on the back of the machine is in the "On" position "1".



3. Check that the red LED (1) is illuminated with a fixed red light. The machine heater tank is filled with water and heating begins. The first fill from the manual fill tank takes approx. 1 minute.
4. After approx. 5 minutes the red LED (1) should extinguish and the green LED (2) should shine with a fixed green light. The machine has then heated the water to a pre-set temperature.



4.3 Installation of drink cartridges

Begin by removing the cartridge packaging. Then remove the cartridge bracket as per figures 7 to 9. This part of the cartridge **is not used** in this vending machine.

Note: Never remove the rubber band.

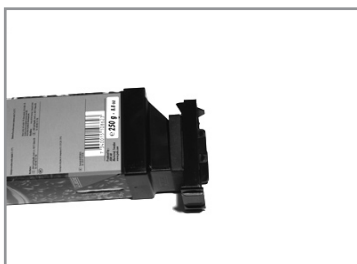


Figure 7

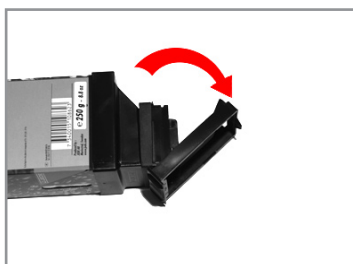


Figure 8

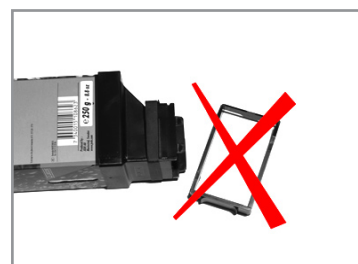


Figure 9

Insert the cartridges as per figures 10-12. Check that they locate properly into the grip hooks (figure 11 and 12).

The cartridges must be placed in the **correct order** as per the **loading schedule** below.



Figure 10



Figure 11

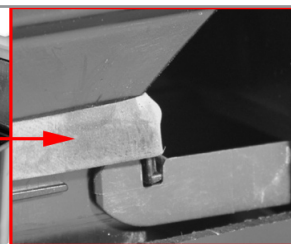


Figure 12

5 Loading schedule

This vending machine is pre-programmed for 3 different loading schedules. As standard, loading schedule no. 1 is used. Place the drink cartridges as per the following:



Figure 13

- | | | |
|----|-------------------------|---------------|
| 1. | Nescafe Arabica | Item no: 1053 |
| 2. | Nescafe Espresso Grande | Item no: 1069 |
| 3. | Nesquik Lacté | Item no: 1073 |
| 4. | Skimmed milk | Item no: 1018 |



Irrespective of loading schedule, cartridge number 4 can be **replaced** with:

- | | | |
|----|--------------------|---------------|
| 4. | Cappuccino Topping | Item no: 1088 |
|----|--------------------|---------------|

5.1 Loading schedule, variants

Loading schedules are set as follows:

Variant	Volume (cl)	Name	Cartridge 1	Cartridge 2	Cartridge 3	Cartridge 4
1	14	Premium	Arabica	Espresso Grande	Nesquick Lacté	Skimmed milk
2	14	Super Premium	Arabica	Espresso Grande	Nesquick Lacté	Skimmed milk
3	14	Eco	Arabica	Espresso Grande	Nesquick Lacté	Skimmed milk

Variant	Volume (cl)	Drink	Doses 1	Doses 2	Doses 3	Doses 4
1	14	1 Coffee	5			
	14	2 Espresso		5		
	14	3 Café Latte		5		6
	14	4 Cappuccino		4		7
	14	5 Chocolate			10	
	14	6 Hot Water				
Variant	Volume (cl)	Drink	Doses 1	Doses 2	Doses 3	Doses 4
2	14	1 Coffee	6			
	14	2 Espresso		5		
	14	3 Café Latte		5		6
	14	4 Cappuccino		4		7
	14	5 Chocolate			10	
	14	6 Hot Water				
Variant	Volume (cl)	Drink	Doses 1	Doses 2	Doses 3	Doses 4
3	14	1 Coffee	4			
	14	2 Espresso		5		
	14	3 Café Latte		4		6
	14	4 Cappuccino		3		7
	14	5 Chocolate			10	
	14	6 Hot Water				

Rev: 1.0-A

5.2 Change of loading schedule

As previously stated, the machine has 3 different loading schedules for 6 different drinks. This means that the drink strength and flavour can be varied according to personal preferences.

To change from the preset loading schedule (1) to another, do as follows:

1. Turn off the power to the machine (use the switch on the back).
2. Wait approx. 5 sec. (until the green LED has extinguished).
3. Hold in the desired drink button (1-3) for the desired loading schedule (figure 14).
4. Turn on the power to the machine **without letting go of the drink button**.
5. When the red LED light is lit, release the drink button.
6. The red LED blinks 1 to 3 times to indicate the loading schedule that has been chosen.
7. The change of the loading schedule is now complete.



Figure 14

5.3 Menu panel

By holding in buttons 1-5, respectively button 6 (hot water) you can change the drink's properties. The **green** LED blinks **quickly** during app. 5 seconds, then **slowly**. The following apply to these choices:

- Buttons 1-5:  If any drink button is **held in** until the **green** LED **blinks slowly** and is **released** during this period, then the coffee strength is **reduced** for drinks 1-4 and the chocolate's strength for drink 5. Observe that the green LED first blinks slowly.
- Button 6:  If the drink button is **released** directly after pressing, then the tea water will be dispensed according to the loading schedule (14 cl.).
If the drink button is **kept pressed in** then the tea water is dispensed until the button is **released**.



Observe that the above choices via menu panel only apply for **one** dispensing. The machine returns to the selected loading schedule after the drink has been delivered.

6 Daily care and cleaning

In order for the vending machine to supply quality drinks and function optimally, it is important to perform a basic daily clean at regular intervals. This machine is built so that cleaning can be done by the user in a simple and effective manner.

6.1 Rinsing the mixer bowls

This should be included in the **daily cleaning** and **always** at the **end of the week** or following longer periods when the machine is not in use.

1. Open then lift the front of the machine and push it backward.
2. Place a cup that holds at least 15 cl. on the spill tray (8, figure 15).
3. Press the machine's blue rinse button (5), the mixer bowls, hoses and nozzle will then be rinsed with hot water.

6.2 Cleaning the spill tray

This **should** be included in the **daily care routine**.

1. Remove the spill tray (8, figure 15).
2. Empty the tray and rinse it.

6.3 External cleaning

Wipe down the casing and spill tray with a mild cleaning agent or soapy water. Dry off using a soft cloth.



Figure 15



Rinsing of the mixer bowls is done with **hot water**.



Never use cleaners containing solvents.

6.4 Cleaning of the machine's internal parts

We recommend you perform this process every week with normal use.



Always switch off the power to the machine before you begin the cleaning process.

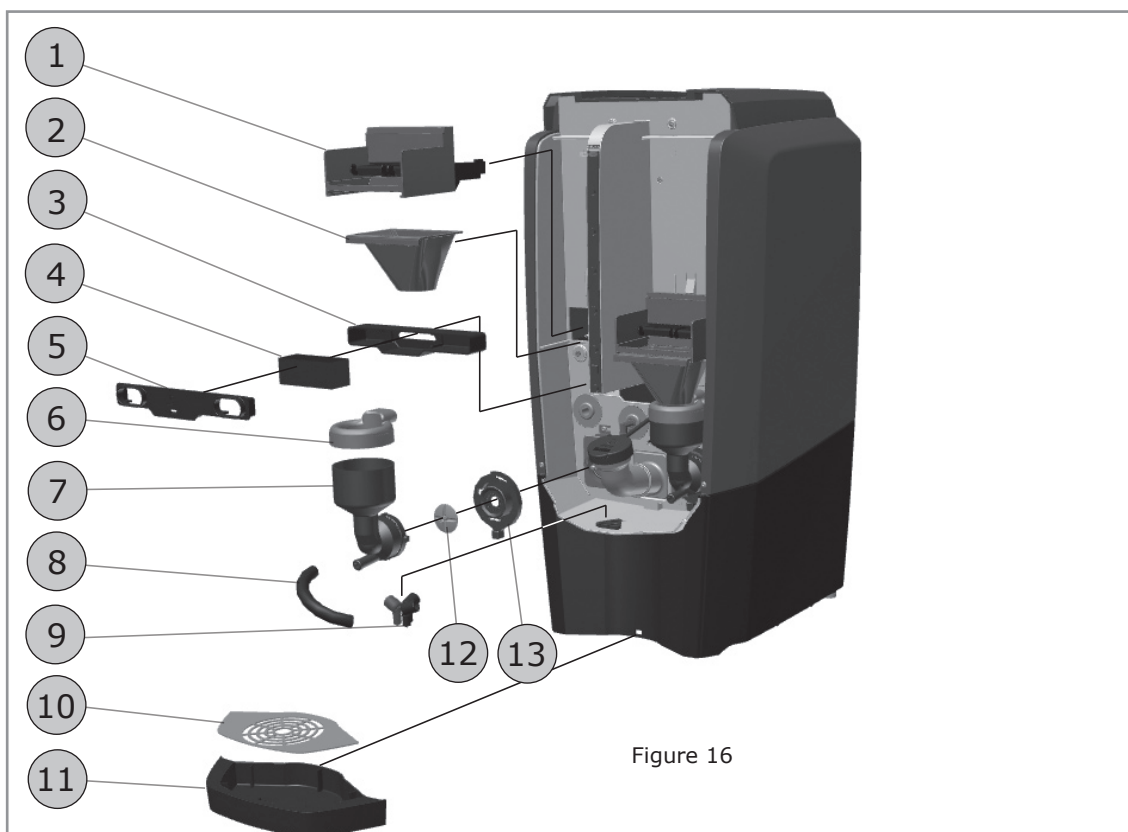


Figure 16

Parts that must be washed (figure 16):

Quantity:

1.	Dispenser.	2
2.	Funnel.	2
3.	Fan duct (rear).	1
4.	Filter.	1
5.	Fan duct (front).	1
6.	Steam trap.	2
7.	Mixing bowl.	2
8.	Hose.	3
9.	Nozzle.	3
10.	Spill grate.	1
11.	Spill tray.	1
12.	Whipper.	2
13.	Lock ring (mixer bowl).	2

6.5 Disassembling the machine's internal parts

1. Open then lift the front of the machine and push it backward.
2. Remove the drink cartridges. Note their placement.
3. Remove the two funnels (2, figure 16) by pulling them straight out.
4. Remove the dispenser (figure 17) by pressing in the catch (1), then lift the dispenser upward and then straight out (2).
5. Remove the hoses (8, figure 16) from mixer bowls (7, figure 16).
6. Remove the mixer bowls by turning the lock ring counter clockwise (figure 18).
7. Remove the whipper (12, figure 16) by pulling it outward.
8. Remove the lock ring (figure 18) by turning it counter clockwise to stop and then pull it outward parallel to the whipper shaft.
9. Pull out the fan duct (3, 5, figure 16) and open its two halves. Remove the filter (4).
10. Remove the spill tray (11, figure 16) and its grate (10).

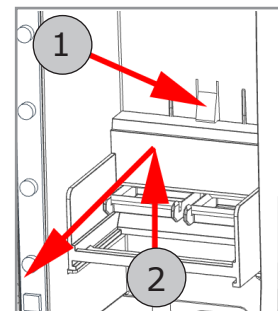


Figure 17



Figure 18

Wash all of the parts in warm water. Be careful to **dry all the parts** before they are re-mounted as moisture has a negative effect on the machine's function. Put the parts back together in reverse order as per the above.

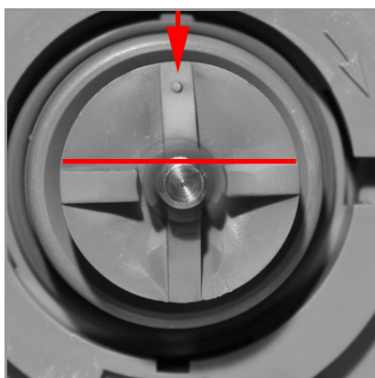


Figure 19



Ensure that the marking dot on the whipper is aligned with the flat edge on the whipper shaft. (figure 19), then press firmly until it clips fully in place.

6.6 De-scaling

After the machine has been used for a while it must be de-scaled. This is particularly important if you use hard water (over 10 °DH). De-scaling removes any lime scale deposits in the machine's components and ensures that the machine continues to function correctly.



Always use **Jede Cleaner** for de-scaling. Use of any other agent that is not approved by Jede can cause the machine's components to malfunction.

De-scaling is done as follows:

1. Switch off the power to the machine. If the machine is connected to a **mains water supply** then also **shut off the water**.
2. Drain the machine's water heater tank (1, figure 20) and the manual fill tank (2). Note that the water from the heater tank is **very hot**. Put back the clamps (3) on the hoses when the tanks are empty (figure 20).
3. Mix 1.5 dl. Jede Cleaner with 3 litres cold water. Remove the blue fill cap marked "water" and pour the finished mixture into the **manual fill tank**. (figure 21).
4. Start the machine and check that it functions normally, the red LED will extinguish after approx. 5 minutes, the green LED will then become illuminated with a fixed light. Note that any connection to the **mains water supply** must remain **shut off**.
5. Place a vessel on the machine's spill tray and then press the machine's blue rinse button once (4, figure 23).
6. Allow the machine to remain **with the power on** for **at least 1 hour**.

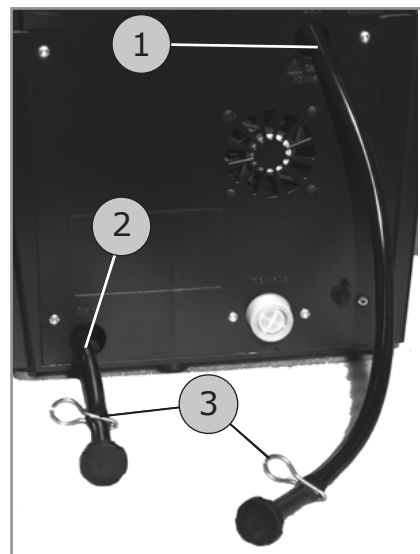


Figure 20



Figure 21



Caution! Prevent the machine from unintentionally being used while de-scaling takes place.

7. Switch off the power to the machine. Empty the machine's heater tank (1, figure 22) and manual fill tank (2). Note that the water from the heater tank is **very hot**. Put back the clamps (3) on the hoses when the tanks are empty (figure 22).
8. Remove the blue fill cap marked "Water". Fill with approx. 5 litres of cold water. Switch on the machine and allow the water to fill up the heater tank, this takes approximately 1 minute.
9. Place a vessel on the machine's spill tray and then press the blue rinse button (4, figure 23).
10. Switch off the power to the machine. Empty the machine's heater tank (1) and manual fill tank (2). Put back the clamps (3) on the hoses when the tanks are empty (figure 22).
11. Repeat points **8 to 10 a further three times**.
12. If the machine is connected to a mains water supply, then do not forget to turn the water back on once de-scaling is completed.

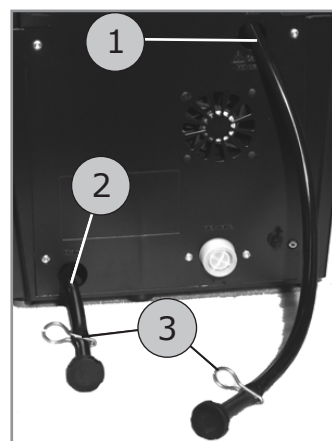


Figure 22



Figure 23



If any of the drinks from the vending machine have a sour after taste following de-scaling, then **repeat** rinsing as per points **8 to 10**. Jede Cleaner is **not** classed as hazardous to the health.

7 Troubleshooting

The machine's **red LED** can indicate errors with the aid of different blinking patterns. By following the instructions in chapter 7.2 (Error indicators), you can rectify minor problems in the machine's function without having to call for service.

7.1 Resetting errors

By **pressing any of the six buttons** for drink selection the present error will be reset as a result of the machine restarting. For example, this might rectify errors caused by temporary disturbance in the machine's water supply.

7.2 Error indicators

Number of blinks	Cause	Action
	Water filling error.	Check the water connection.
		Check the overfill protection.
		Check the pump (manual fill tank).
		Check the inlet valve.
	Wrong water level after serving.	Check the water connection and manual fill tank.
		Check the overfill protection.
		Check the level sensor.
	Over-current.	Check the whipper motors.
		Check the dispenser motors.
	Temperature sensor error.	Check the overheating protection.
		Check the temperature sensor.
		Check the PCB (TM-4).
	Level sensor error.	Check the level sensor.
		Check the PCB (TM-4).

7.3 Resetting overfill protection



This only applies to machines that are directly connected to a mains water supply.

The machine is equipped with an overfill protection from the heater tank, which blocks the inlet valve (1, figure 24) in case the heater tank is filled over a pre-determined level of water.

The overfill protection's primary purpose is to protect against major water leakage, which can occur if the machine is permanently connected to a mains water supply and the water level sensor does not function correctly.

The overfill protection can be triggered if the machine is **moved** or **transported** with water in the heater tank. The machine's tanks must **always** be drained prior to transport.

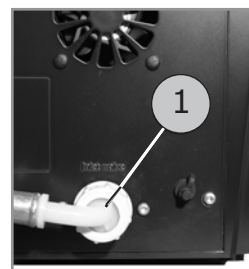


Figure 24

To reset the overfill protection do the following:

1. Switch off the power to the machine. (Use the switch on the back).
2. Turn off the mains water supply.
3. Open the machine's drainage plug for the overfill protection (2, figure 19). Let the water run out.
4. Replace the drainage plug.
5. Remove the hose from the inlet valve until the pressure in the hose is gone, 1 to 2 turns counter clockwise is normally sufficient (figure 25).
6. Attach the hose to the inlet valve.
7. Turn on the water to the machine.
8. Switch on the power.



Figure 25



If the above measures do not help, then see chapter 7.10 and 7.12.

7.4 Resetting overheating protection



This applies to all machines regardless of the type of water supply.

The machine is equipped with overheating protection, which breaks the current to the heater tank's element if the temperature in the tank becomes too high. The normal working temperature is 81 degrees Celsius.

To reset the overheating protections do the following:

1. Switch off the power to the machine (figure 26).
2. Allow the water in the heater tank to cool down for **at least 30 minutes**.
3. Switch on the power.



Figure 26



If the above measures do not help, then see chapter 7.11.

7.5 Removal of casing



Prior to beginning subsequent service, **the machine's plug must always be removed from the wall socket.**

To remove the machine's upper casings do the following:

1. Open the front of the machine and turn until the slip joint can be lifted out of its track.
2. Remove the screws (1) from the front side of the machine (figure 27).
3. Remove the screws (3) from the back side of the machine (figure 28).
4. Lift the casing upward.



When reassembling, ensure that the screws come into the correct thread by twisting them somewhat counter-clockwise. This is done so as not to cut up the existing threads.

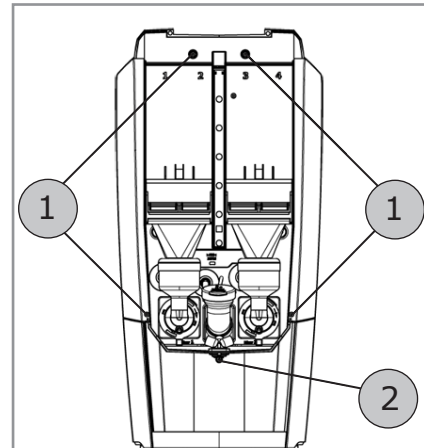


Figure 27

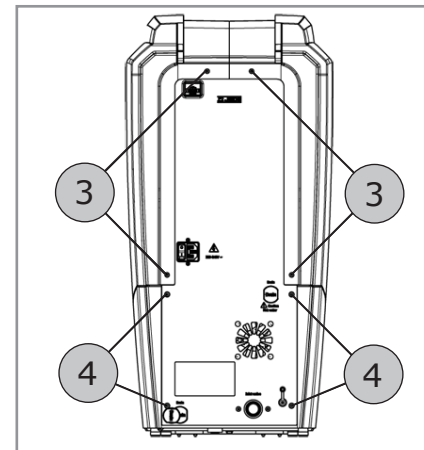


Figure 28

To loosen the machine's lower casing, do the following:

1. Remove the machine's upper casings.
2. Remove the screw (2) from the front side of the machine (figure 27).
3. Remove the screws (4) from the back side of the machine (figure 28).
4. Push the lower casing forward (figure 29) so that it is released from its keyhole (5).

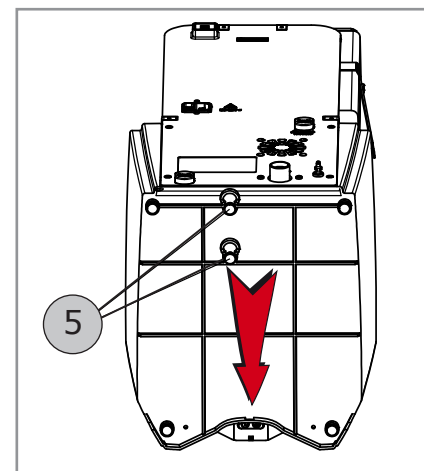


Figure 29

7.6 Replacing the pump (built-in cold water tank)

1. Remove the upper and lower casings.
2. Loosen the pump's electrical connections (1, figure 30).
3. Remove hose (2) between pump and heater tank.
4. Remove the pump from its inlet (3).
5. Mount the new pump in reverse order. Note the colour markings on the cable clips (1).

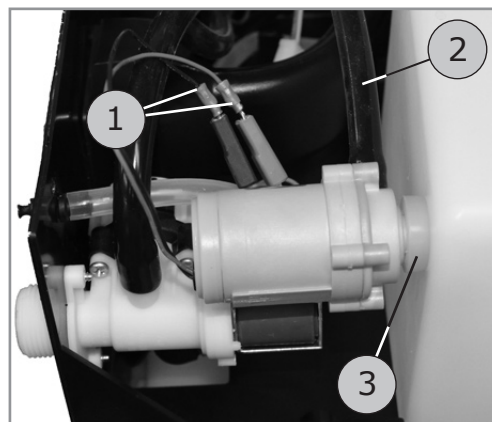


Figure 30

7.7 Replacing the whipper motor

1. Open the front of the machine
2. Remove the funnel (2), mixer bowl (4), whipper (3) and the fixing plate for the mixer bowl (1, figure 31).
3. Loosen the fixing screw (5, figure 32) for the whipper motor.
4. Press lip (6) downward and lift out the whipper motor. Disconnect the motor's electrical connections. Note the cable connections.
5. When replacing the whisk motor, also replace the seal for the whipper axle or alternatively the complete fixing plate.
6. Mount the new motor in reverse order.

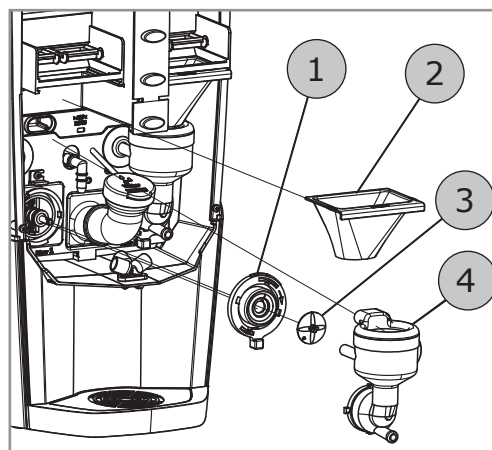


Figure 31



Note the cable connections concerning positive/negative pole.

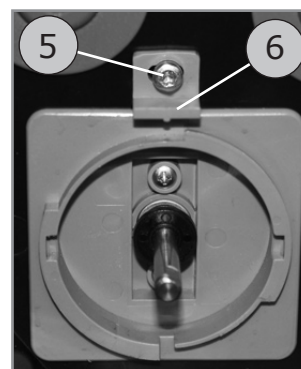


Figure 32

7.8 Replacing the dispenser motor

1. Remove the upper casings and front.
2. Remove the funnels and dispensers (see chapter 6.5).
3. Loosen the left whisk motor's electrical connections (1, figure 32).
4. Remove the motor bridge by loosening its screws (2, figure 33) from the front side of the machine
5. Lift out the motor bridge (5, figure 34) from the right side of the machine. Remove the cabling to the dispenser motor.
6. Remove the dispenser motor (4, figure 34) by loosening its screws (3) from the underside of the motor bridge.
7. Note that the crank (7) and its cam lobe (6) are keyed, that is to say they can only be joined together in a specific position.

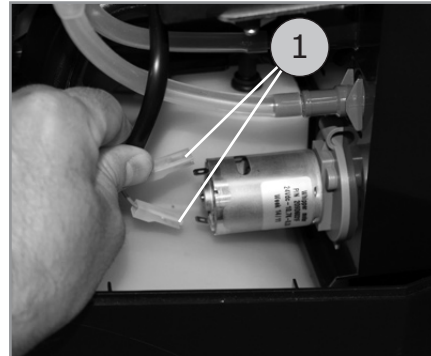


Figure 32

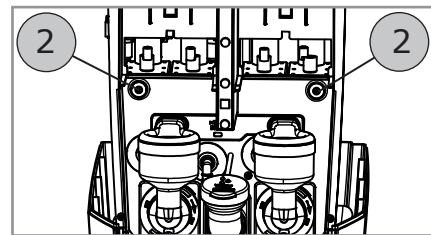


Figure 33



Prior to beginning service, **the machine's plug must always be removed from the wall socket.**



Note the cable connections with respect to colour marking.



Be careful when dismantling so that the micro switch is not damaged.

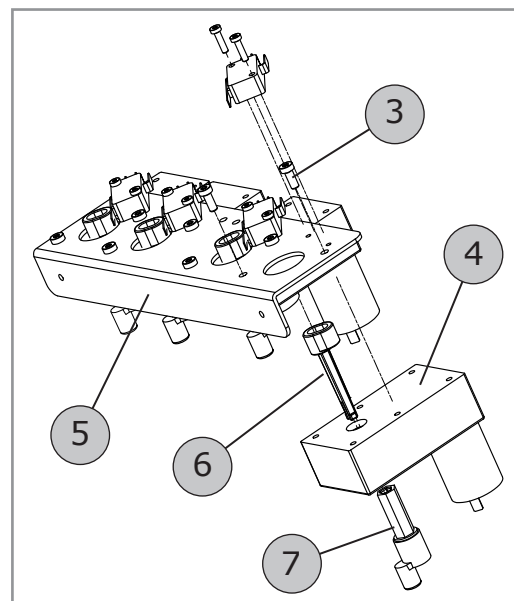


Figure 34

7.9 Replacing the valve unit

1. Shut off the water supply to the machine and empty the water heater tank.
2. Remove the upper casings and front.
3. Remove the motor bridge (see chapter 7.8).
4. Loosen all of the valve cabling and mark the cables so that they can be reassembled in the correct place.
5. Loosen the hoses (2, figure 35) from the valve outlets.
6. Remove the support for the valve packed by loosening the nut (1).
7. Loosen the valve package from the tank.
8. Replace the entire unit.
9. Mount the new valve unit in reverse order.

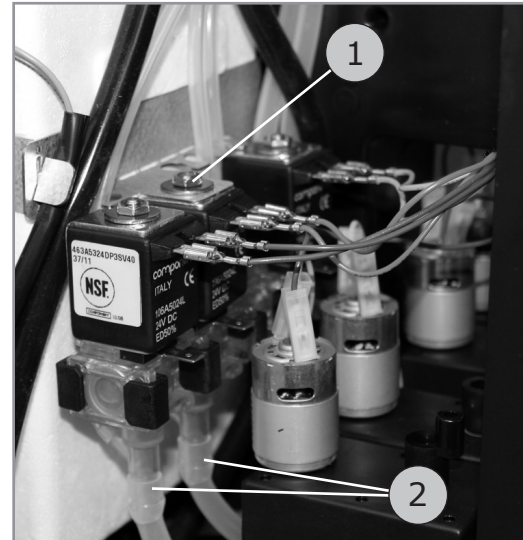


Figure 35

7.10 Replacing the level sensor

1. Shut off the water supply to the machine and empty the water heater tank.
2. Remove the upper casings and front.
3. Remove the lid of the water heater tank.
4. Loosen cables (1, figure 36) to the level sensor (2) and mark them so that they can be remounted in the correct place.
5. Press the level sensor 2) **inward** towards the water heater tank.
6. Mount the new sensor in reverse order, check the pin's (3, figure 37) orientation. The sensor **must** be placed so that its pin's (3) is placed **vertically down** in the water heater tank.

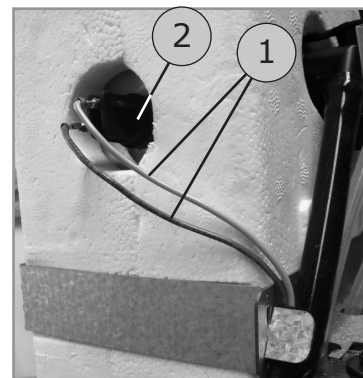


Figure 36

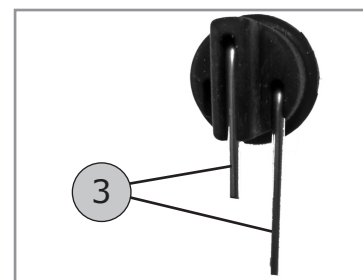


Figure 37

7.11 Replacing the temperature sensor

1. Shut off the water supply to the machine and empty the water heater tank.
2. Remove the upper casings and front.
3. Pull out the temperature sensor (1, figure 38) from its tube on the bottom side of the hot water tank.
4. Remove any clips and loosen the temperature sensor's connection (J18, figure 39) from the TSM card.
5. Mount the new temperature sensor in reverse order.

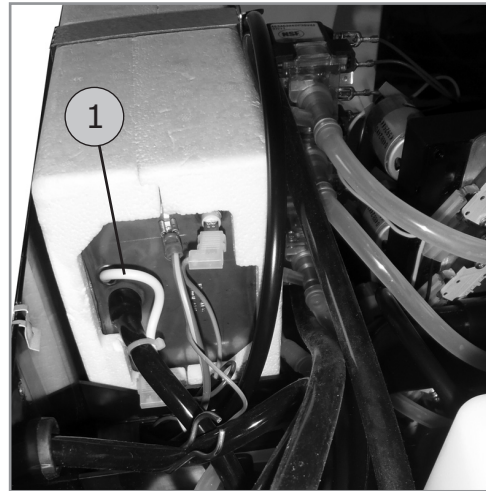


Figure 38



Prior to beginning service, **the machine's plug must always be removed from the wall socket.**



Note that the temperature sensor must be mounted to the full length of the temperature sensor's tube.

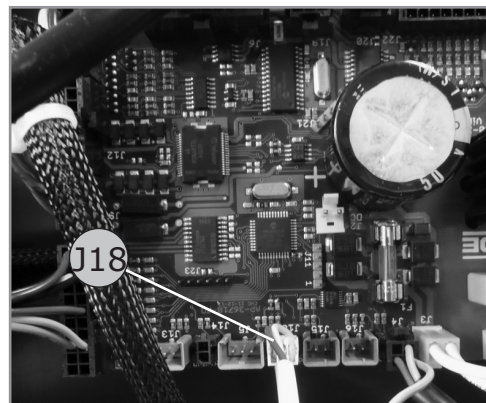


Figure 39

7.12 Replacing the inlet valve

1. Shut off the water supply to the machine and empty the water heater tank and the cold water tank.
2. Remove the upper/lower casings and front.
3. Loosen the inlet valve's cables (1, figure 40).
4. Loosen the hose for filling the water heater tank (2).
5. Loosen the hose for overfill protection/drainage (3).
6. Remove the valve by loosening its two screws (4, figure 41) from the back side of the machine.
7. Mount the inlet valve in reverse order.

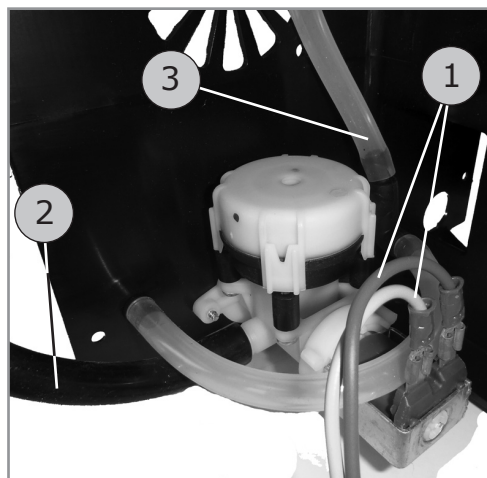


Figure 40

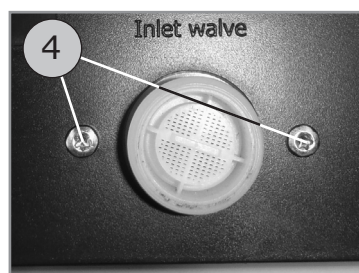


Figure 41



Prior to beginning service, **the machine's plug must always be removed from the wall socket.**

7.13 Replacing the push button panel

1. Break the current to the machine and remove the front and the upper casings.
2. Disconnect the connection for LED (1, figure 42) and the keypad (2).
3. Remove the old push-button panel by loosening it in one corner. If the panel is difficult to remove, then a smaller screwdriver or similar tool can be used.
4. Remove the protective film from the new push-button panel and put its flat strip cables in the intended slots (3, figure 43).
5. Put the new push-button panel in place. Be careful to mount it in the correct position as the wiring can be damaged if you adjust it afterwards.
6. Ensure that the flat strip cables are not twisted and connect them to the contacts, as per figure 42.
7. Check the new panel's function.

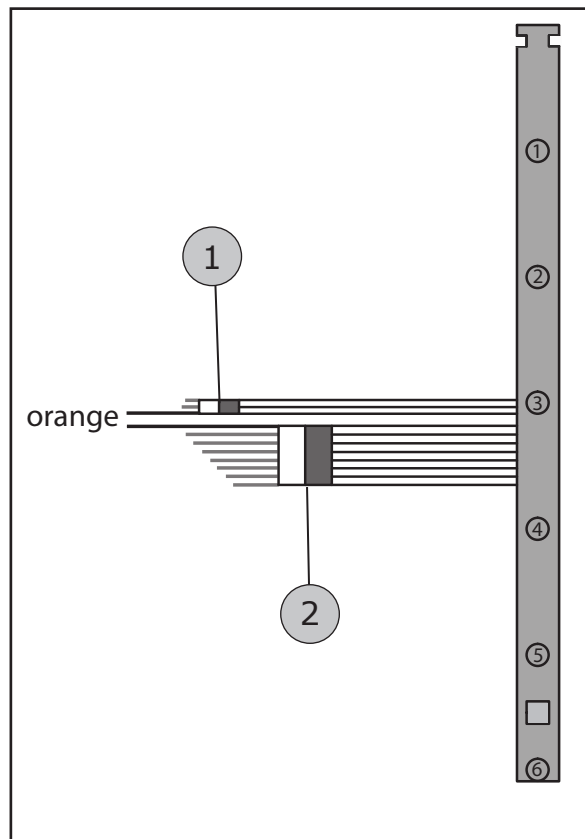


Figure 42

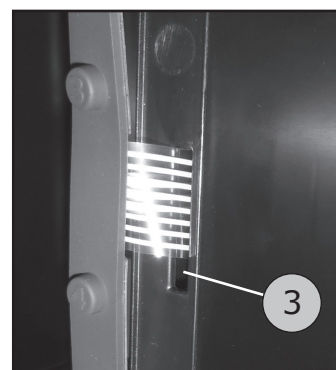


Figure 43

8 Removing the vending machine from service

If the machine will not be used for a longer period of time, it is recommended that the following measures are taken for hygienic reasons

1. Press the machine's blue button for rinsing (see 6.1). Repeat this step 3 or 4 times.
2. Remove the plug from the wall socket.
3. Shut off any water connection and loosen the hose from the machine's inlet valve.
4. Clean the machine's internal parts according to chapter 6.4 and 6.5.
5. Remove all of the drink cartridges from the machine (see 4.3).
6. Empty both water tanks if manually filled (see 6.6).



Keep in mind that the heater tank contains hot water, which can cause scalding.

8.1 Transport

If the machine is to be transported for longer distances, the following are recommended:

1. Empty the machine's water tanks (see 6.6).
2. Remove all of the drink cartridges from the machine (see 4.3).
3. Always transport the machine in its original packaging.

If the machine is to be transported for shorter distances, the following are recommended:

1. Empty the machine's water tanks (see 6.6).



If the machine is transported or moved with water in the heater tank, it will activate the inlet valve's overfill protection and block it.

9 Technical data

Weight:	12,5 kg. excluding drink cartridges.
Height:	640 mm.
Width:	315 mm.
Depth:	450 mm.
Voltage:	230-240 V AC.
Current:	10 Amp. external fuse.
Power output:	2000 W.
Energy consumption (standby):	21,8 W/h.
Auxiliary supply:	24 V DC.
Warm water tank:	1,5 liter.
Warm water tank, temp:	81 °C (Default operating temperature).
Cold water tank:	6 litres total volume.
Capacity:	4 Jedematic drink cartridges.
Connective pressure water:	2-6 bar.

10 Service

For repairs and service contact:

♦ Your Jede's service supplier

Always state the type of machine you have when ordering service. These details are found on the type plate (see 1.4). To ensure a continued problem free function of your machine, there is the opportunity to take out a service and care agreement. You can find out more information about this from your local retailer or via: www.jede.se

11 Warranty

Jede AB is responsible for product faults that are due to defects in construction, materials or manufacturing during a period of 2 years (warranty period). Faults must be reported to Jede AB or its nearest retailer. Parts, which during the warranty period are established as faulty by Jede AB will be replaced through delivery of a new fault-free or repaired part. Jede has no responsibility beyond such replacement delivery. This warranty is not valid for negligent handling of the machine and only under the condition that the care instructions have been followed and that the machine has been used with Jede's drinks for which it is intended.

If original parts are not used, then the warranty will cease to apply and Jede AB will not be held responsible for any damage that occurs in and with the use of non-original parts.

12 Energy saving function

This machine is equipped with a built-in energy saving function called S.L.E.P. This is a smart function where the machine itself learns what times of the day it is used and then adapts the energy saving function to suit. If the times the machine is used are changed, then the energy saving function will correct itself according to the current parameters.

When the machine is in energy saving mode, this is indicated by the **green LED** slowly pulsating. If any drink is selected in this mode, then the **red LED** will be illuminated with a fixed light, which indicates that the machine's heater tank is heating up. This process can take up to 4 minutes. When the machine is then in its normal operating mode the **red LED** will be extinguished and the **green LED** will be illuminated with a fixed light.

13 Notes

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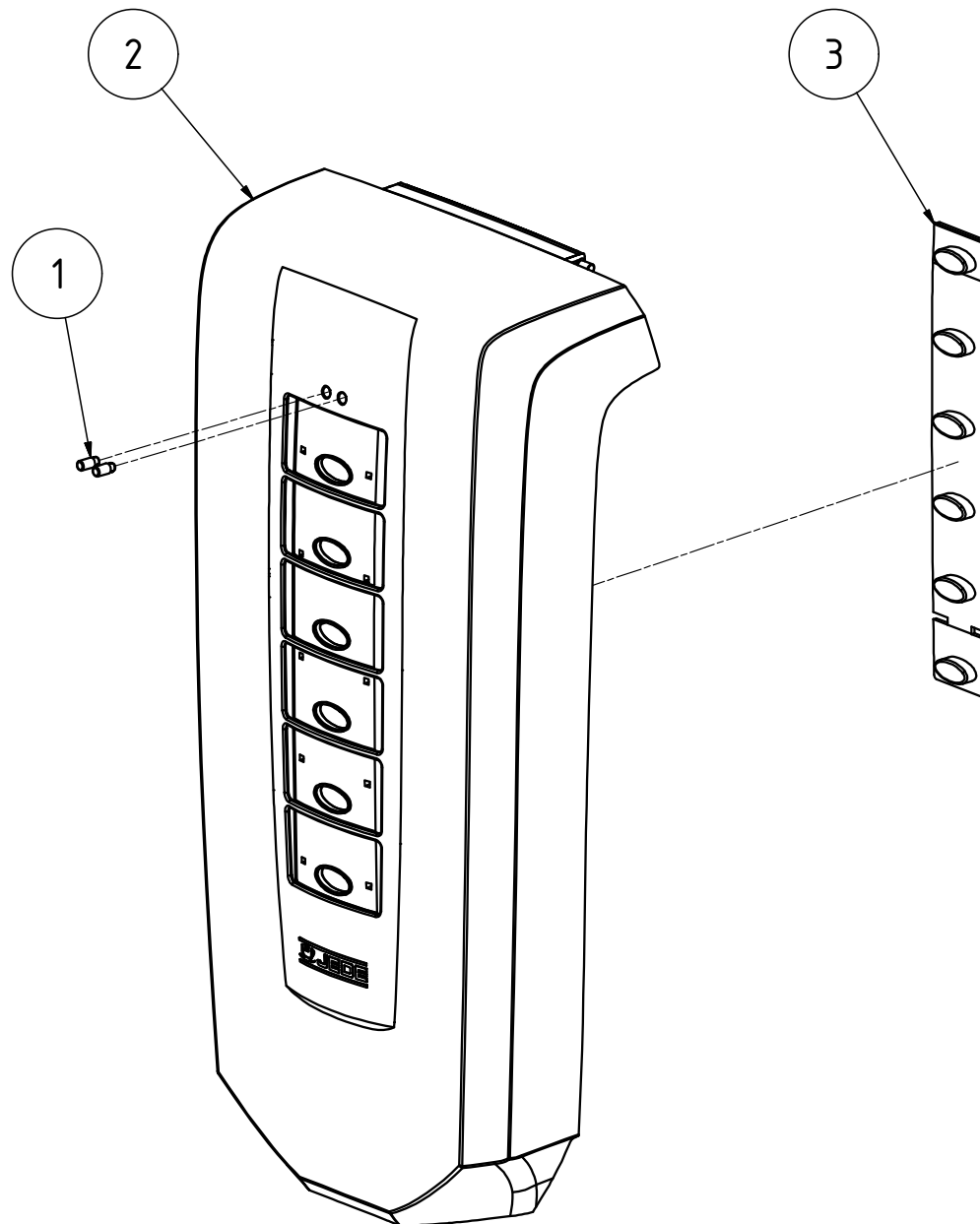
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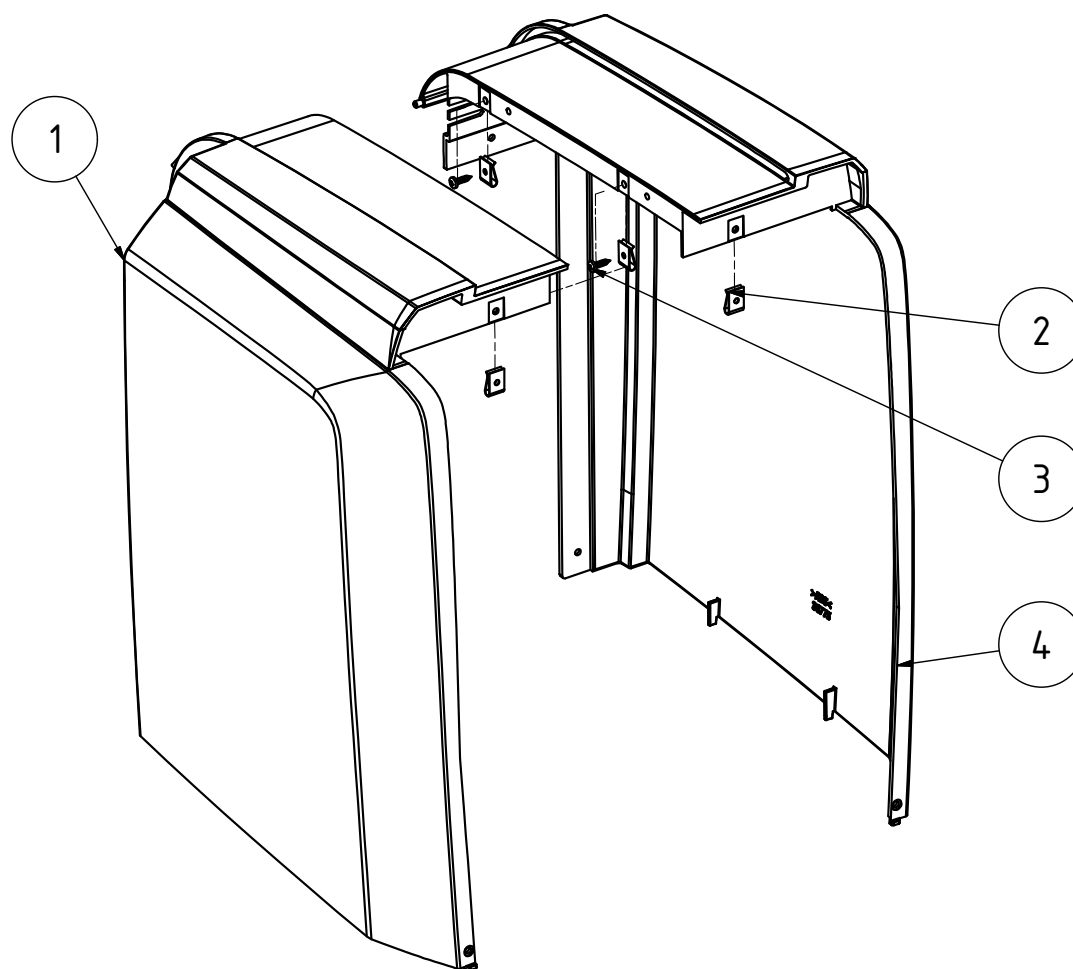
14 Front



14 Front*** Cables and hoses are not illustrated on drawing.****Recommended spare parts.**

Position	Part number	Term	Quantity
1	36784	Lens	2
2	36778	Front panel, black	1
3	36807	Membrane button keypad	1

15 Casing



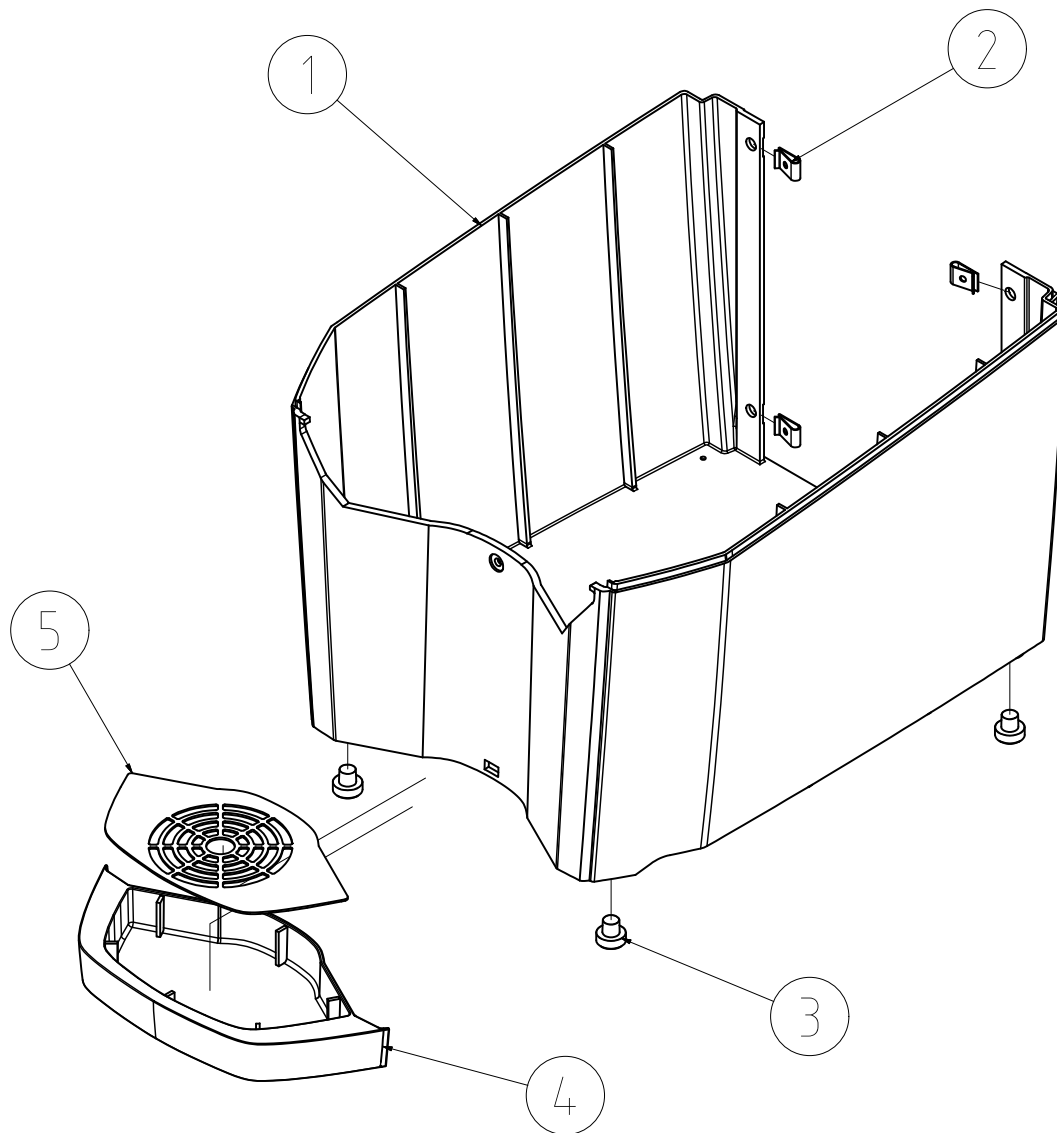
15 Casing

* Cables and hoses are not illustrated on drawing.

Recommended spare parts

Position	Part number	Term	Quantity
1	36774	Casing left	1
2	36799	Speed nut	4
3		Screw RTK ST 3,5 x 13	2
4	36775	Casing right	1

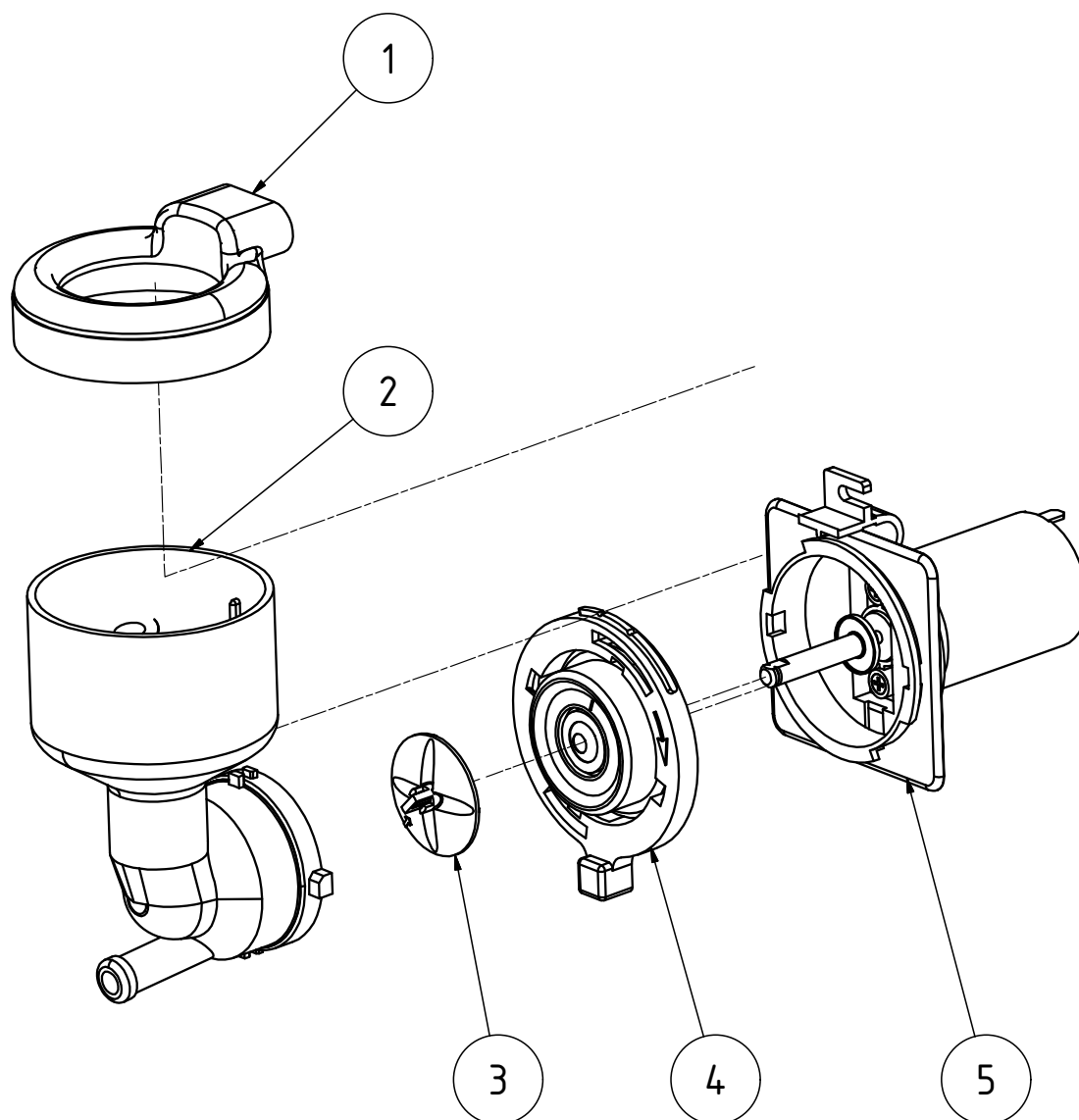
16 Base cover



16 Base cover*** Cables and hoses are not illustrated on drawing.****Recommended spare parts.**

Position	Part number	Term	Quantity
1	36776	Bottom cover	1
2	36799	Speed nut	4
3	45499	Rubber foot	4
4	36779	Spill tray	1
5	36818	Spill grate	1

17 Mixer system



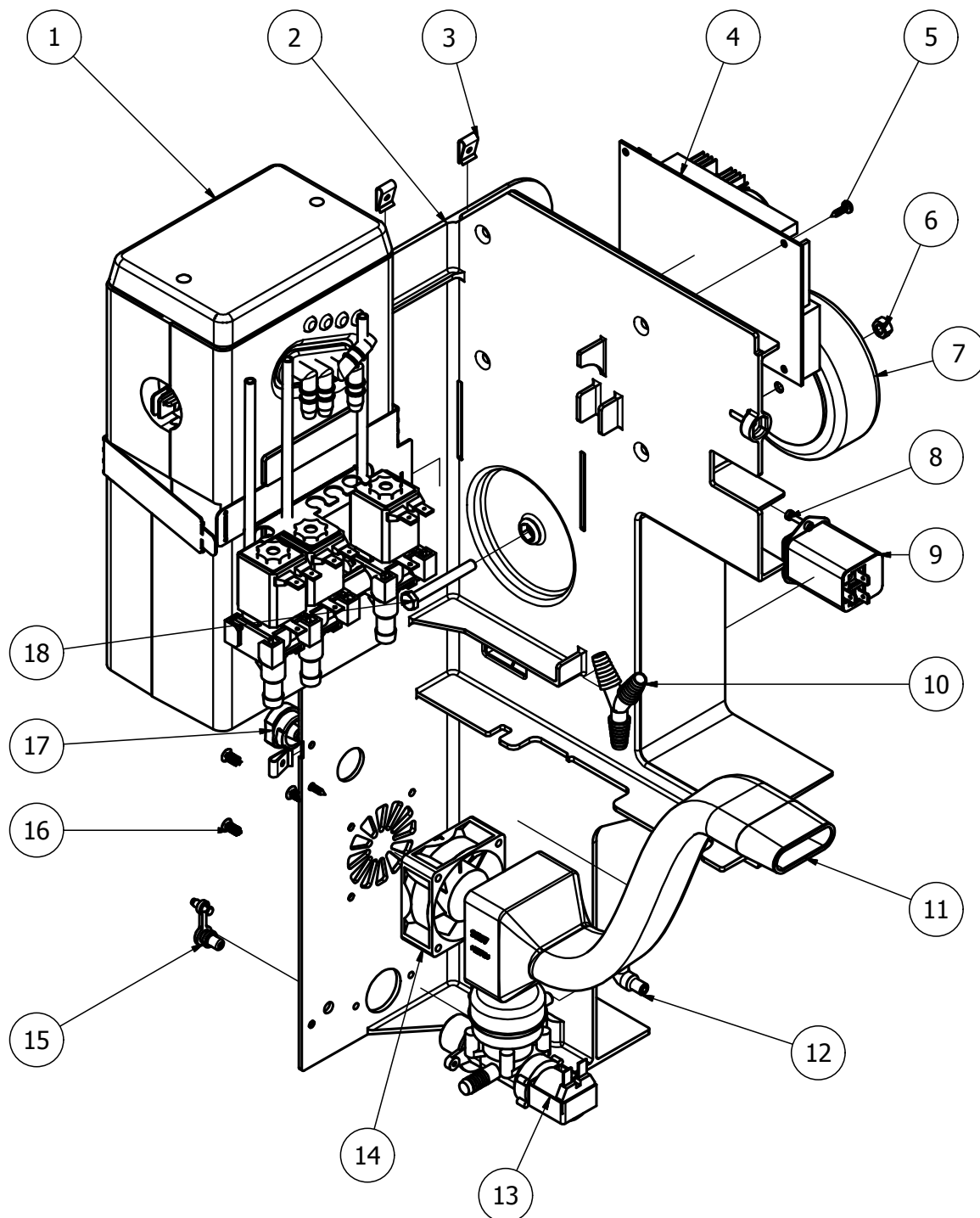
17 Mixer system

* Cables and hoses are not illustrated on drawing.

Recommended spare parts

Position	Part number	Term	Quantity
1	43977	Steam trap	1
2	35354	Mixer bowl	1
3	43973	Impellor	1
4	35353	Lock ring base	1
5	35352	Whipper motor	1

18 Tank module

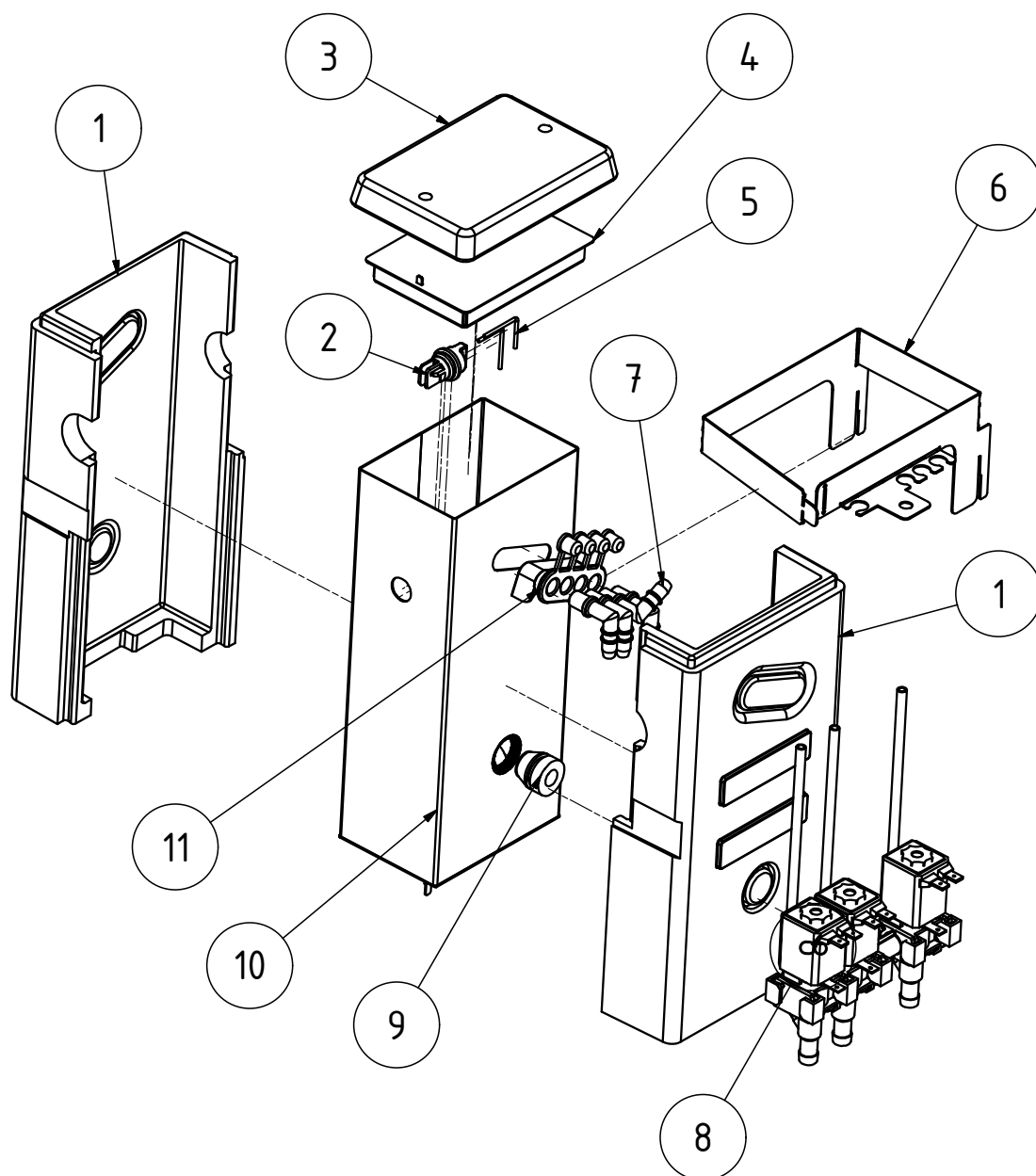


18 Tank module

* Cables and hoses are not illustrated on drawing.

Recommended spare parts

Position	Part number	Term	Quantity
1		Heater tank complete unit	1
2	36773	Divider chassis	1
3	36799	Speed nut	4
4	36710-5	PCB TM 4	1
5		Screw ST 3,5 x 13	6
6		Nut M6	1
7	36707	Transformer	1
8		Screw M3 x 12	2
9	47291	Power entry with filter	1
10	45030	Y-Pipe	1
11	36277	Fan duct	1
12	36705	Drain pipe	1
13	46253	Ventil, inlopp	1
14	43095	Fan 24 V DC	1
15	36706	Nipple overflow	1
16	36345	Plastic rivet	4
17	36817	Plug drain pipe	2
18		Bolt M6 x 50	1
*	36831	Cable 230 VAC	1
*	36802	RS 485 cable	1
*	36793	Fan cable	1
*	36568	Hose inlet 580 mm.	1
*	47305	Mains cable 230 V AC.	1

19 Tank, complete unit

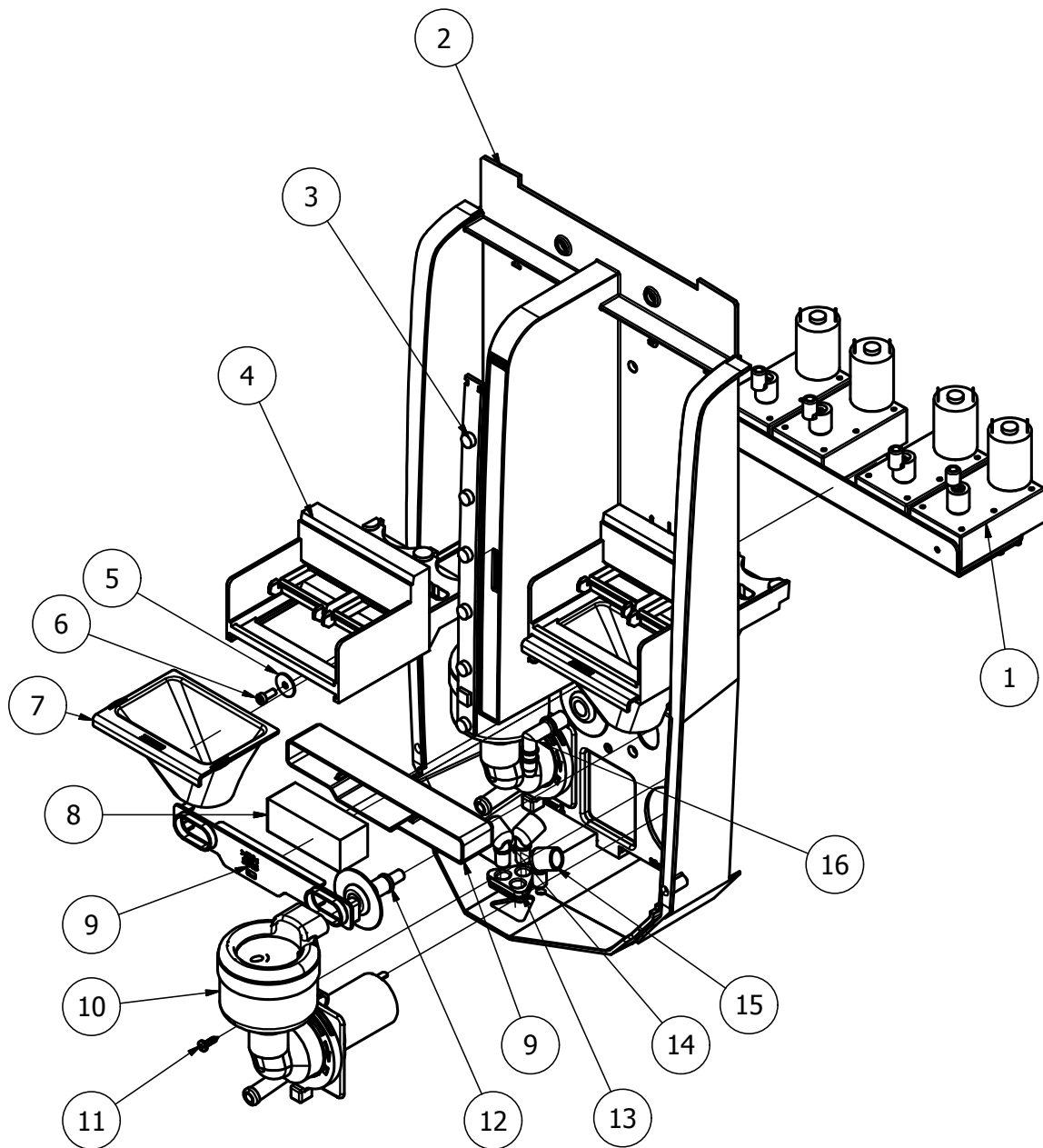
19 Tank, complete unit

* Cables and hoses are not illustrated on drawing.

Recommended spare parts

Position	Part number	Term	Quantity
1	36747	Insulation casing	2
2	36745	Seal probe	1
3	36748	Insulation lid	1
4	36291	Lid	1
5	36746	Probe	2
6	36788	Tank bracket	1
7	36744	Adaptor pipe	4
8	36278	Valve 2 + 1	1
9	43981	Seal, valve outlet	1
10	36809	Tank with element 2000 W	1
11	36743	Seal, tank outlet	1
*	35173	Cable green/yellow	1
*	36794	Cable water level	1
*	36829	Kabel 230 V AC	1
*	36568	Drain pipe	1
*	Z93957	Clamp	1
*	36795	Temperature sensor	1
*	36792	Outlet valve wiring	1
*	46110	Outlet pipe, black 1 x 300 mm. 2 x 260 mm. 1 x 160 mm.	1

20 Serving module

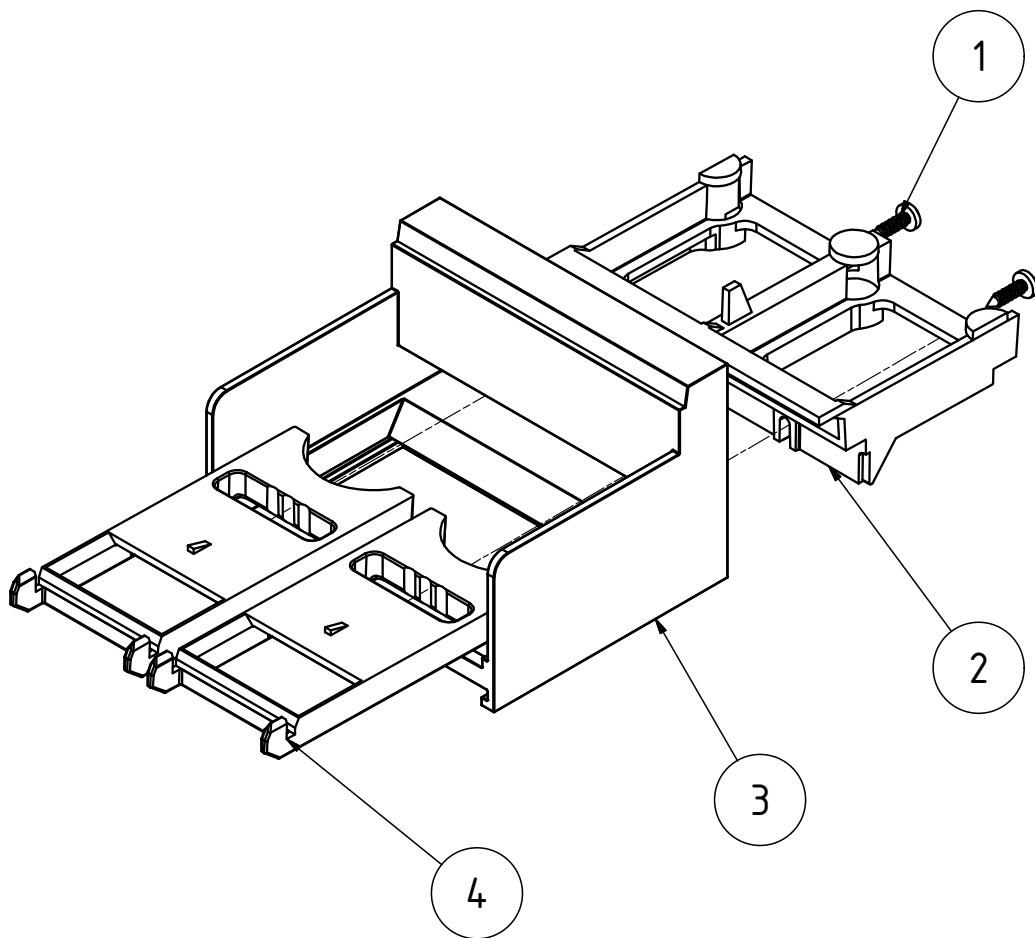


20 Serving module

* Cables and hoses are not illustrated on drawing.

Recommended spare parts

Position	Part number	Term	Quantity
1		Motor unit	1
2	36771	Serving module	1
3	36782	Button keypad	1
4		JM Dispenser	2
5		Washer NB FZB 4 x 16 x 1	2
6		Screw MRT-TT M4 x 10	2
7	36786	Funnel	2
8	36816	Air filter	1
9	36785	Fan duct	1
10		Mixer system	2
11		Screw ST 3,5 x 13	2
12	43978	Adaptor	3
13	36573	Outlet pipe, brown	1
14	36287	Holder outlet pipe	1
15	36574	Outlet pipe, black	2
16	36744	Adaptor pipe	1
*	36791	Cable serving modul	1
*	36797	LED cable	1
*	36798	Cable button keypad	1
*	36568	Silicone hose 2 x 90 mm. 1 x 110 mm.	1

21 JM Dispenser

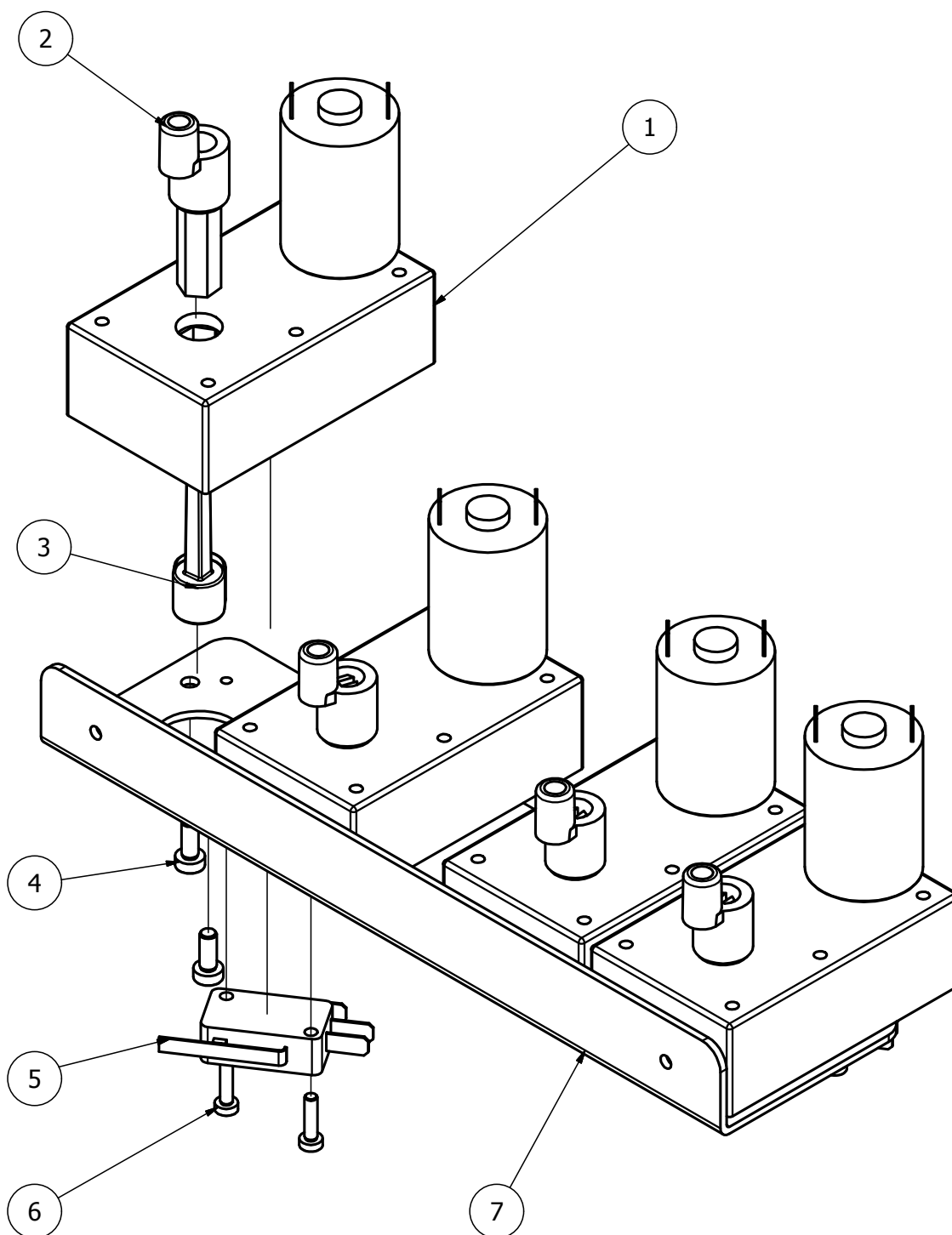
21 JM Dispenser

* Cables and hoses are not illustrated on drawing.

Recommended spare parts

Position	Part number	Term	Quantity
1		Screw ST 3,5 x 13	2
2	36275-1	Holder, slide	1
3	43500	Holder, funnel/cartridge	1
4	36751	Slide	2

22 Motor unit

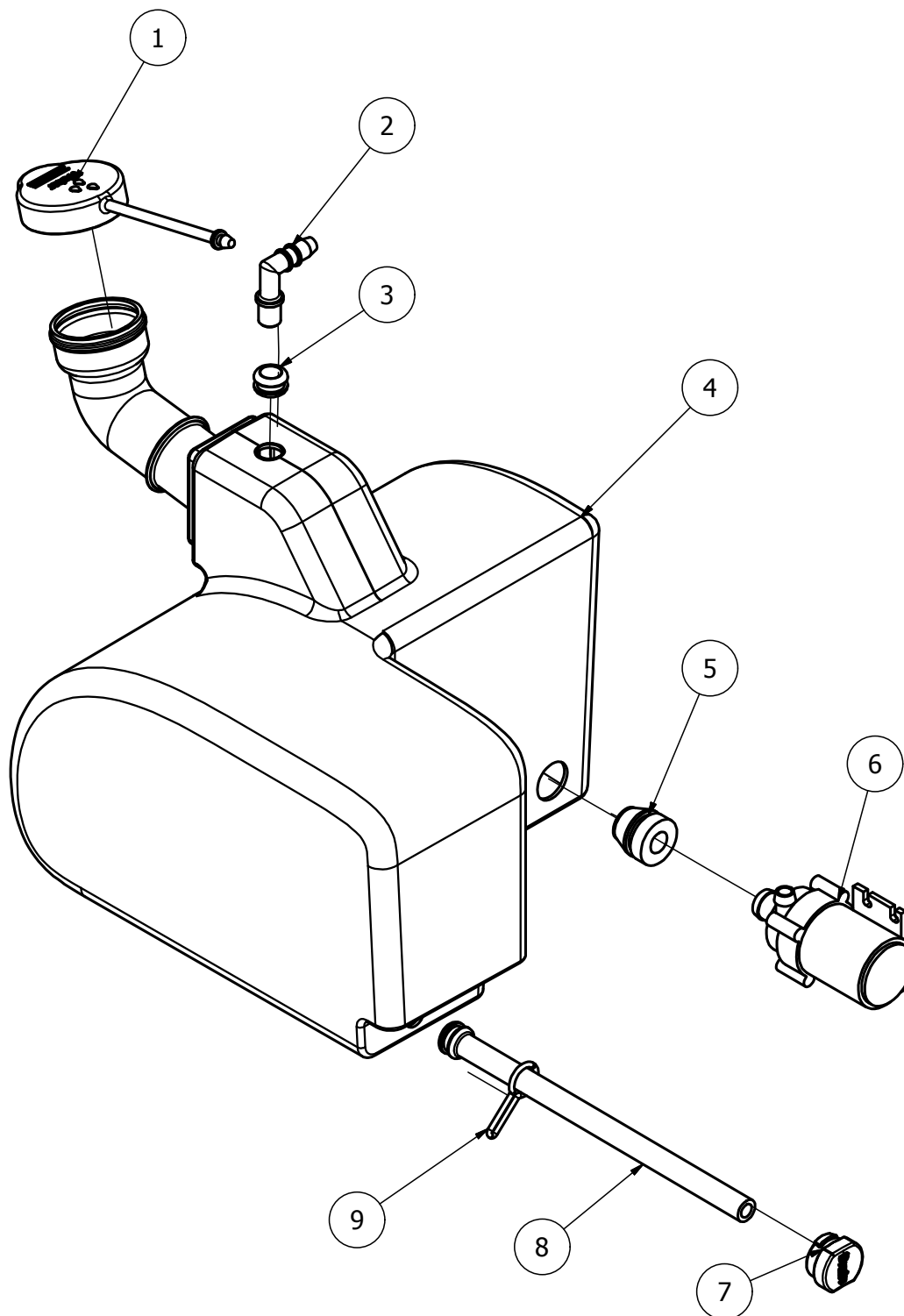


22 Motor unit

* Cables and hoses are not illustrated on drawing.

Recommended spare parts

Position	Part number	Term	Quantity
1	36800	Dispenser motor 220 rpm.	4
2	36749	Crank	4
3	36750	Cam	4
4		Screw MRT-TT M4 x 10	8
5	42542	Micro switch	4
6		Screw MRT-TT M3 x 12	8
7	36790	Motor bracket	1
*	36791	Cable S-module	1

23 Manual fill cold water tank

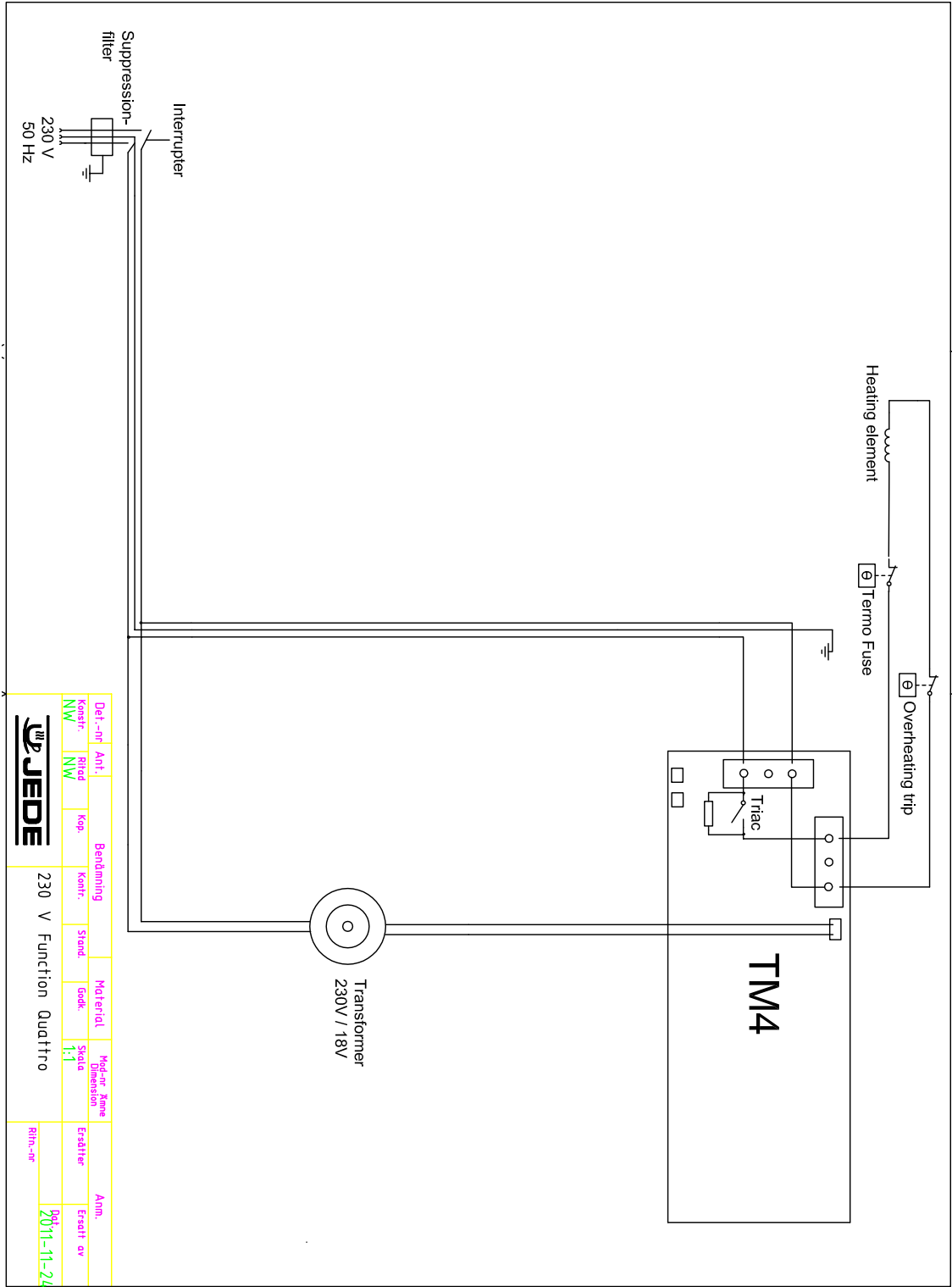
23 Manual fill cold water tank

* Cables and hoses are not illustrated on drawing.

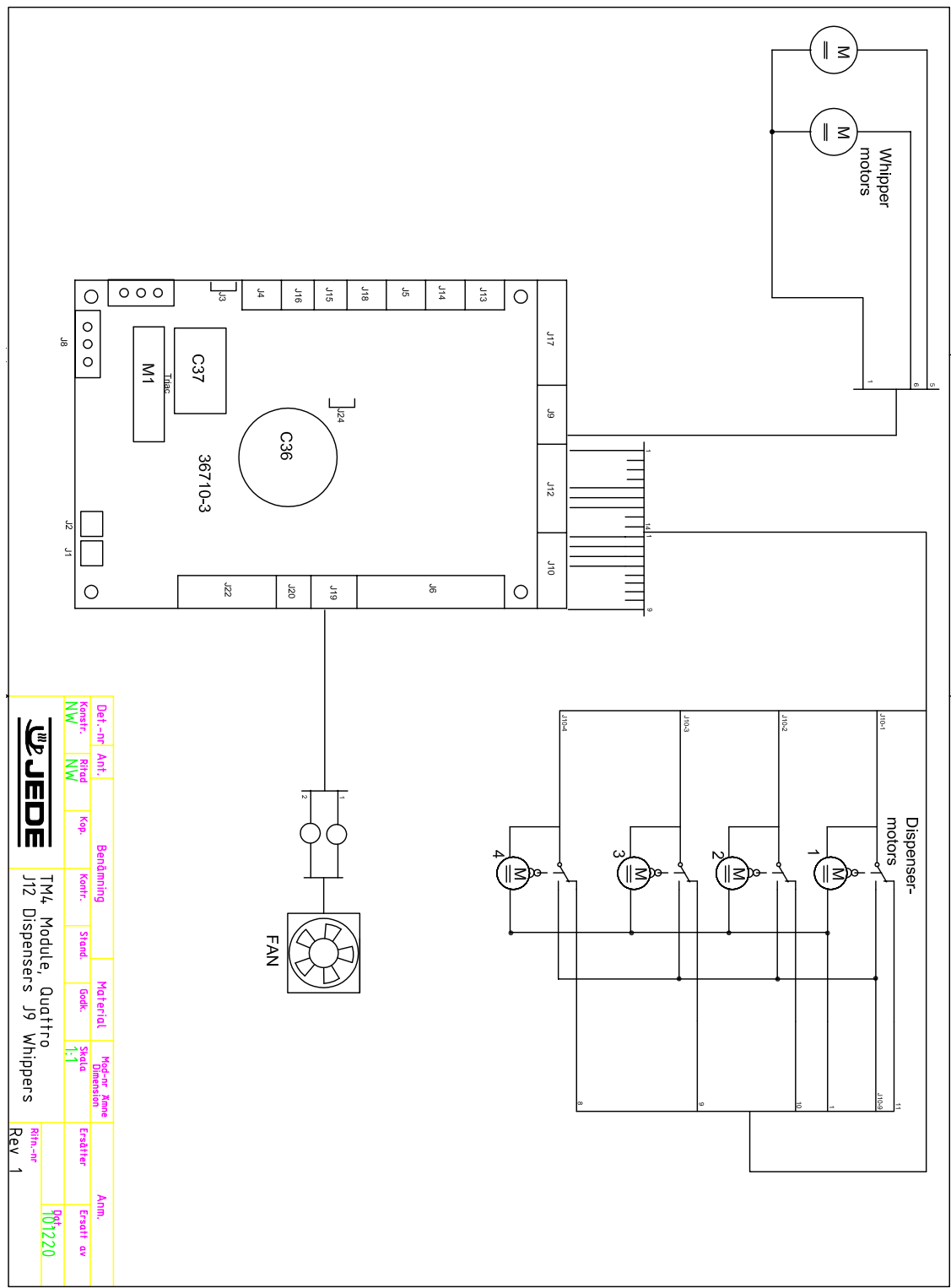
Recommended spare parts

Position	Artikelnummer	Benämning	Antal
1	36787	Cap, blue	1
2	36744	Vent pipe	1
3	36819	Seal	1
4	36783	Tank, manual fill	1
5	43981	Seal	1
6	36598	Pump	1
7	36817	Plug, drain pipe	1
8	36801	Drain pipe	1
9	Z93957	Clamp	1

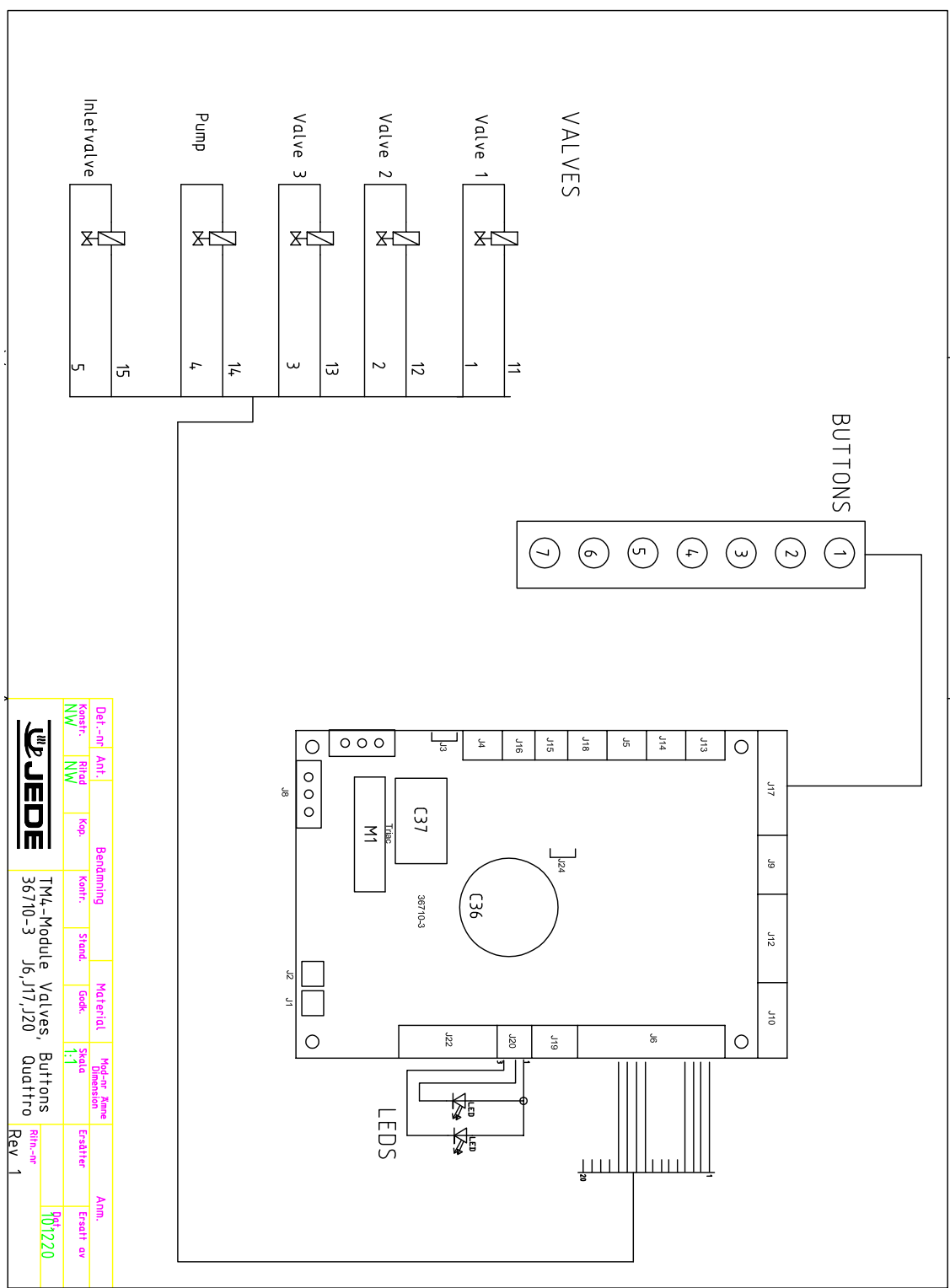
24 Wiring diagram 230 V



26 Wiring diagram, motors



27 Wiring diagram, valves and button keypad



Manufacturer

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Service manual article number: 37057

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